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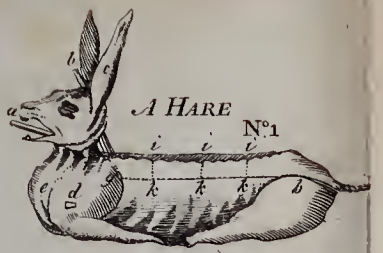
A QUARTER of LAMB

A HARE N°1



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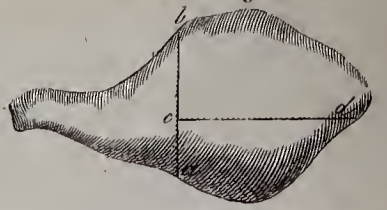

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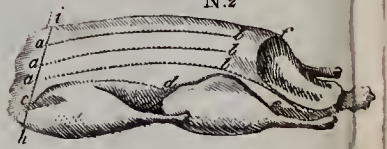
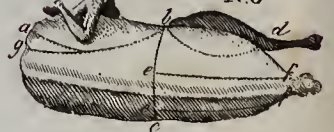


Leg

Wing

N°7
Pigeon

ROAST FOWL N°3

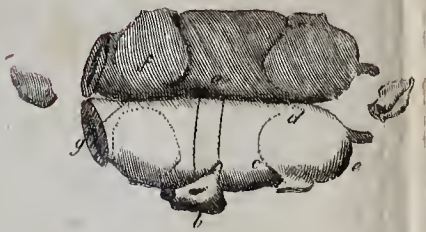


N°8
Pigeon

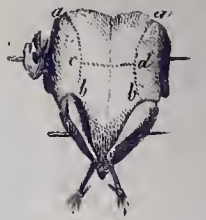
N°5
A PHEASANT

Neck Bone

A PIG N°4



N°6.
A PARTRIDGE



THE

Accomplished Housekeeper,

AND

UNIVERSAL COOK.

CONTAINING ALL THE VARIOUS

BRANCHES OF COOKERY;

DIRECTIONS FOR

ROASTING, BOILING *and* MADE DISHES,

ALSO FOR

Frying, Broiling, Stewing, Mincing, and Hashing.

The different Methods of Dressing

POULTRY, GAME, AND FISH,

And of Preparing

SOUPS, GRAVIES, CULLICES, AND BROTHS,

To dress Roots and Vegetables,

And to make all Sorts of

Pies, Puddings, Pancakes, and Fritters;

Cakes, Puffs, and Biscuits; Cheesecakes, Tarts, and Custards; Creams and Jams; Blanc Mange, Flummery, Jellies, and Syllabubs.

The various Articles in

Candying, Drying, Preserves, and Pickling;

The Preparation of Hams, Tongues, Bacon, and of

Made Wines and Cordial Waters.

DIRECTIONS FOR CARVING.

With a Catalogue of the various Articles in Season every Month in the Year.

BY T. WILLIAMS,

AND THE PRINCIPAL COOKS AT THE LONDON AND CROWN AND ANCHOR TAVERNS.

LONDON:

Printed for J. SCATCHERD, No. 12, Ave-Maria-Lane.

1797.

[*Price Three Shillings sewed.*]

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PREFACE.

THE very favourable reception the Public have been pleaſed to give *The Univerſal Cook and City and Country Houſekeeper*, has induced the Editors to abridge that Work, in order to bring it into a narrower compaſs, and by printing it in a ſmaller type, to accommodate it to the purchaſe of thoſe, who may not chooſe to be at the expence of the original and elegant octavo edition.

It would be needleſs to enlarge on the utility of a book of this nature, the advantages of which are known and experienced by every practitioner in the culinary line. Complete as the ſcience of Cookery may be conſidered at preſent, it will ever be ſubject to the variations of taſte and faſhion; and from this ſource proceeds the

great variety of books on this ſubject, which are daily claiming the patronage of the Public.

After many years practice in the moſt capital taverns this great metropolis produces, the Editors have had frequent occaſions to deviate from the printed directions found in books of this kind, ſometimes by altering, but more frequently by reducing the number of ingredients, and thereby rendering them more ſimple and leſs expenſive, though equally ſalutary to the conſtitution, and grateful to the palate.

It will from hence follow, that the Editors do not preſume to arrogate to themſelves the reputation of having uſhered into the world a Work entirely new, which indeed could not be expected; but they flatter themſelves, that the alterations they have made in the different receipts, the new ones added, and the methodical manner in which the whole is arranged, will, in ſome degree, entitle them to the patronage of the Public. The generous

ſupport

ſupport the above Work has already received, affords them the moſt flattering ſatisfaction.

What has been ſaid of the octavo edition, is applicable to this abridgement, which is almoſt literally copied from it: As a book of Cookery, it muſt be equally valuable with the original: and the method of brewing malt liquors, the management of the poultry and the dairy, and the kitchen, and fruit-gardens, which are here omitted, will, perhaps, be of little conſequence to the purchaſers of this book.

THE EDITORS.

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THE

BILL of FARE for JAN.Y

FIRST COURSE

SECOND COURSE

BILL of FARE for FEBR.

FIRST COURSE

SECOND COURSE

Bill of Fare for March

First Course

Second Course

BILL of FARE for APRIL

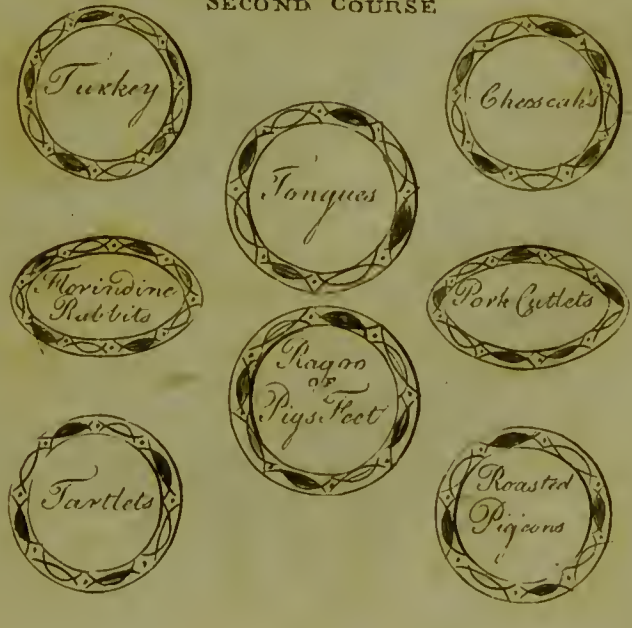
FIRST COURSE

SECOND COURSE

BILL of FARE for MAY

FIRST COURSE

SECOND COURSE



Bill of Fare for June

First Course

Second Course

BILL of FARE for JULY

FIRST COURSE

SECOND COURSE

BILL of FARE for AUG.T

FIRST COURSE

SECOND COURSE

Bill of Fare for Sept.r

First Course

Second Course

BILL of FARE for OCTR

FIRST COURSE

SECOND COURSE

Bill of Fare for Nov^r

First Course

Second Course

BILL of FARE for DECEMR

FIRST COURSE

SECOND COURSE

THE

Accomplished Housekeeper.

General Observations.

BEFORE we enter on the practical part of the Cook's business, it may not be improper to make a few *general observations*, which are as necessary to be attended to as any part of the culinary profession. The first and most important of all these is *cleanliness*, not only in their own persons, but also in every article used in the kitchen. To the want of a due attention to copper vessels badly tinned or decayed, and soups or broths that have been suffered to remain in them all night, many people have unhappily lost their lives, of which the melancholy affair at Salt-hill is a fatal proof. To prevent any thing of this kind, the cook should be particularly careful, in families where copper utensils are used, frequently to inspect them, and see that no part of the copper be uncovered with tin; and be careful likewise to wipe them perfectly dry after they have been used, as the least moisture left in them may produce verdigrease, which may affect the health, if not endanger the lives, of some part of the family. A kitchen properly supplied with utensils, kept neat and clean, is an ornament to a house, and a credit to the cook.

Pieces in a Bullock.

THE *Head* includes the tongue and palate. The *Entrails* conſiſt of the ſweetbread, kidnies, ſkirts, and tripe; as alſo the double, the roll, and the reed-tripe.

The *Fore Quarter* conſiſts of the haunch, and includes the clod, marrow-bone, ſhin, and the ſticking-piece, that is the neck end. The leg of mutton piece, which has part of the blade bone. The chuck, the briſket, fore ribs, and middle rib, which is called the chuck-rib.

The *Hind Quarter* conſiſts of the ſirloin and rump, the thin and thick flank, the veiny piece, the iſch bone, or chuck bone, buttock, and leg.

Pieces in a Calf.

The *Head* and *Inwards* are the pluck, which contains the heart, liver, lights, nut and melt, and what they call the ſkirts, (which eat finely broiled) the throat ſweetbread, and the wind-pipe ſweetbread, which is the fineſt.

The *Fore Quarter* is the ſhoulder, neck, and breaſt.

The *Hind Quarter* is the leg, the knuckle, fillet, and loin.

Pieces in a Sheep.

The *Head* and *Pluck*, which includes the liver, lights, heart, ſweetbread, and melt.

The *Fore Quarter* is the neck, breaſt, and ſhoulder.

The *Hind Quarter* includes the leg and loin. The two loins together are called a ſaddle or chine of mutton.

Pieces

Pieces in a Lamb.

The *Head* and the *Pluck*, which includes the liver, lights, heart, nut and melt. There is alſo the fry, which is the ſweetbreads, lambs ſtones, and ſkirts, with ſome of the liver.

The *Fore Quarter* includes the ſhoulder, neck, and breaſt together.

The *Hind Quarter* includes the leg and loin. This is in high ſeaſon at Chriſtmas, but laſts all the year.

Graſs Lamb comes in ſeaſon in April or May, according to the ſeaſon of the year, and holds good till the middle of Auguſt.

Pieces in a Hog.

The *Head* and *Inwards*, including the haſlet, which are the liver and crow, kidney, and ſkirts. Alſo the chitterlins, and the guts, which are cleaned for ſauſages.

The *Fore Quarter* is the fore loin and ſpring. If it be a large hog, you may cut off a ſpare rib.

The *Hind Quarter* conſiſts of only the leg and loin.

A *Bacon Hog* is cut in a different manner, becauſe of making hams, bacon, and pickled pork. Here you have fine ſpare-ribs, chines, and griſkins, and fat for hog's-lard. The liver and crow are much admired fried with bacon; the feet and ears are both equally good ſouſed.

Pork comes in ſeaſon at Bartholomew-tide, and holds good till about Lady-day.

ROASTING.

THE fire muſt be prepared according to the weight and ſize of what is to be roaſted. If it be any thing ſmall or thin, a briſk fire will be neceſſary, in order that it may be done quick; but if it be a large joint, it will require a ſtrong fire that has lain ſome time to cake. It is a very good cuſtom to put a little ſalt and water in the dripping-pan, with which you may at firſt baſte your meat. As ſoon as the fire has dried it, you may throw a little flour over it, and then baſte it with butter. This will give an agreeable colour to your meat. Take care to keep the meat at a proper diſtance from the fire; becauſe, if it once gets ſcorched, it will make the outſide hard, and will prevent the fire from having a proper effect on the meat, ſo that it will appear to be thoroughly cooked, while it may be nearly raw within ſide. A clear fire, and often baſting the meat, are very eſſential points to be obſerved by the cook. Any kinds of wild-fowl require a briſk fire; but care muſt be taken not to roaſt them too much, as that ſpoils them. Tame fowls require a longer time, as they are not ſo ſoon heated through as the wild ſort; and they muſt be often baſted, as that keeps up the froth, makes them more plump, and gives an addition to their colour. Geeſe and pigs require a good fire, and ſhould turn quick. In order to prevent hares and rabbits from appearing bloody at the neck when they be cut up, when they are half roaſted, cut the neck ſkin, and the blood will then run out. Theſe require time and care. Every thing will require

require more roaſting in froſty than in mild weather. It is an improper method, though practiſed by ſome cooks, to ſalt the meat before it be put to the fire, for that draws out the gravy. Take care that the ſpit be clean, for a ſpit mark is very diſagreeable. When your meat is done, flour and baſte it juſt before you take it up, when it will have a nice froth, and make a better appearance.

To roaſt Ox Palates.

Firſt boil your palates tender, then blanch them, cut them into pieces about two inches in length, and lard one half with bacon. Have ready two or three pigeons, and two or three chicken-peepers, which muſt be drawn, truſſed, and filled with force-meat. Having larded one half of them, put them on a bird-ſpit thus: a bird, a palate, a ſage leaf, and a piece of bacon, and ſo on till you have ſpitted the whole. Parboil and blanch ſome lambs and cocks ſtones, lard them with little bits of bacon, large oyſters parboiled, and each larded with a piece of bacon. Put theſe on a ſkewer, with a little bit of bacon and a ſage leaf between them. Tie them on the ſpit and roaſt them. Beat up the yolks of three eggs, ſome nutmeg, a little ſalt, and crumbs of bread. Baſte them with theſe all the time they are roaſting, and have ready two ſweetbreads, each cut in two, ſome artichoke bottoms quartered and fried, and then rub the diſh with ſhalots. Pile the birds one upon another in the middle, and lay the other things round them all ſeparate by themſelves. Have your ſauce ready, which muſt be made of a pint

of good gravy, a quarter of a pint of red wine, an anchovy, the oyſter liquor, and a piece of butter rolled in flour. Boil all theſe together, and pour them into the diſh, with a little juice of lemon; and the lemon itſelf you may make uſe of as a garniſh.

To roaſt a Bullock's Heart.

As we have already given general directions for roaſting joints of beef, we preſume there is no occaſion for repeating it here: we ſhall confine ourſelves to the manner of dreſſing the ſmaller parts of the ox. To roaſt a bullock's heart, mix crumbs of bread with ſome chopped ſuet, or a piece of butter; add ſome chopped parſley, ſweet marjoram, grated lemon peel, pepper, ſalt, and nutmeg, and the yolk of an egg. Stuff the heart with this, and either roaſt or bake it. You may, if you pleaſe, lard it with bacon. Put a little red wine into the gravy, and ſerve it up, with melted butter and currant jelly in boats.

A Fillet of Veal with Collops.

Cut what collops you want; then take a ſmall fillet of veal, and fill the udder full with force-meat. Roll it round, tie it with packthread acroſs, and roaſt it. Lay your collops in the diſh, and your udder in the middle. Garniſh your diſhes with lemon.

To roaſt a Calf's Head.

Firſt waſh the head perfectly clean, then take out the bones, and dry the head well with a cloth. Make a ſeaſoning of pepper, ſalt, beaten mace,

mace, nutmeg, cloves, ſome fat bacon cut very ſmall, and ſome grated bread. Strew this over it, roll it up, ſkewer it with a ſmall ſkewer, and tie it with tape. Roaſt it, and baſte it with butter. Make a rich veal gravy, thickened with butter and rolled in flour. Some like muſhrooms and the fat part of oyſters; but you may either uſe or omit theſe, as you pleaſe.

A Calf's Heart roaſted.

Fill the heart with the following forcemeat: Take the crumb of half a penny loaf, a quarter of a pound of beef ſuet chopped ſmall, a little parſley, ſweet marjoram, and lemon peel, mixed up with a little pepper, ſalt, nutmeg, and the yolk of an egg. Having filled the heart with this forcemeat, lay a veal caul on the ſtuffing, or a ſheet of writing paper, to keep it in its place. Put into a Dutch oven, and keep turning it till it be thoroughly roaſted. When you diſh it up, lay ſlices of lemon round it, and pour good melted butter over it.

To roaſt a Haunch of Mutton Veniſon-Faſhion.

Cut a hind quarter of mutton veniſon-faſhion, and let it ſteep in the ſheep's blood five or ſix hours. Then let it hang, in cold dry weather, for three weeks, or as long as it will keep ſweet. Rub it with a cloth, then rub it over with freſh butter, and ſtrew ſome ſalt and a little flour over it. Butter a ſheet of paper, and lay over it, and another over that, or ſome paſte, and tie it round. If it be a large joint, it will take two hours and a half roaſting. Before you take it up, take off the paper, or paſte, and baſte it well

with butter, and flour it. Let the jack go round quick, that it may have a good froth. Make uſe of gravy and currant jelly for your ſauce.

Neck of Mutton dreſſed like Veniſon.

Cut a large neck before the ſhoulder is taken off, rather broader than uſual, and the flap of the ſhoulder with it, to make it look handſome. Stick the neck all over in little holes with a ſharp pen-knife, and pour a little red wine upon it. Let it lie in the wine four or five days, and rub it three or four times a day. Then take it out, and hang it for three days in the open air, out of the ſun, and dry it often with a cloth, to keep it from muſting. When you roaſt it, baſte it with the wine it was ſteeped in, if any be left; if not, uſe freſh wine. Put white paper three or four folds to keep in the fat, and roaſt it thoroughly. Then take off the ſkin, froth it nicely, and ſend it up to table.

Leg of Mutton roaſted with Oyſters.

Make a forcemeat of beef ſuet chopped ſmall, the yolks of eggs boiled hard, with three anchovies, a ſmall bit of onion, thyme, ſavory, and about a dozen or fourteen oyſters, all cut fine; ſome pepper, ſalt, grated nutmeg, and crumbs of bread, mixed up with raw eggs. Stuff the mutton in the thickeſt part under the flap, and at the kuckle. You may make your ſauce of ſome oyſter liquor, an anchovy, a little red wine, and ſome more oyſters ſtewed, and laid under the mutton.

To

To roaſt a Pig.

Take a fine fat young pig, and ſtick it juſt above the breaſt bone; but mind that your knife touches the heart of it, otherwiſe it will be a long time in dying. When it is dead, put it a few minutes into cold water, and then rub it over with a little roſin beat exceedingly fine, or with its own blood. Put it for half a minute into a pail of ſcalding water, and then take it out. Lay it on a clean table, and pull off the hair as quick as poſſible; but if it does not come clean off, put it in again. When you have made it perfectly clear of the hair, waſh it in warm water, and then in two or three cold waters, to prevent the roſin taſting. Cut off the fore feet at the firſt joint, make a ſlit down the belly, and take out all the entrails. Put the liver, heart, and lights, to the pettitoes, waſh it well with cold water, dry it exceedingly well with a cloth, and hang it up. When you roaſt it, put in a little ſhred ſage, a tea-ſpoonful of black pepper, two of ſalt, and a cruſt of brown bread. Spit your pig, and ſew it up. Lay it down to a briſk clear fire, with a pig-plate hung in the middle of the fire. When your pig is warm, put a lump of butter in a cloth, and rub your pig often with it while it is roaſting. A large one will require an hour and a half roaſting. When your pig is of a fine brown, and the ſteam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, and it will help it to criſp. Take a ſharp knife, cut off the head, take off the collar, and then take off the ears and jaw-

bone, which ſplit in two. When you have cut the pig down the back, which muſt be done before you draw the ſpit out, lay your pig back to back on the diſh, the jaw on each ſide, the ears on each ſhoulder, and pour in your ſauce, garniſh with a cruſt of brown bread grated, and ſend it up to table.

Hind Quarter of a Pig dreſſed Lamb Faſhion.

Take the hind quarter of a large roaſting pig, at the time of the year when houſe-lamb is very dear. Take off the ſkin and roaſt it, and it will eat like lamb. Half an hour will roaſt it. You may ſerve up with it either a ſallad or mint ſauce.

To barbacue a Leg of Pork.

Roaſt a leg of pork before a good fire, put into the dripping-pan two bottles of red wine, and baſte your pork with it all the time it is roaſting. When it is enough, take up what is left in the pan, put to it two anchovies, the yolks of three eggs boiled hard and finely pounded, with a quarter of a pound of butter and half a lemon, a bunch of ſweet herbs, a tea-ſpoonful of lemon-pickle, and a ſpoonful of catchup. Boil theſe a few minutes, then take up your pork, and cut the ſkin down from the bottom of the flank in rows an inch broad, raiſe every other row, and roll it to the ſhank. Strain your ſauce, and pour it in boiling hot. Garniſh with oyſter patties and green parſley, and ſend it up to table.

To roaſt a Fowl with Cheſnuts.

Roaſt ſome cheſnuts very carefully, ſo that they may not be burnt, and then take off the ſkins,

ſkins, and peel them. Cut about a dozen of them ſmall, and bruiſe them in a mortar. Parboil the liver of the fowl, bruiſe it, and cut about a quarter of a pound of ham or bacon, and pound it. Then mix them all together, with a good quantity of chopped parſley, ſweet herbs, ſome mace, pepper, ſalt, and nutmeg. Mix theſe together, put it into your fowl, and roaſt it. The beſt way of doing this is to tie the neck, and hang it up by the legs to roaſt with a ſtring, and then baſte it with butter. For ſauce, you may take the reſt of the cheſnuts peeled and ſkinned, put them into ſome good gravy, with a little white wine, and thicken it with a piece of butter rolled in flour. Then lay your fowl in the diſh, pour in the ſauce, garniſh with lemon, and ſend it up to table.

To dreſs a Turkey.

Having boned your turkey, make the following forcemeat. Cut the fleſh of a fowl ſmall, and beat a pound of veal in a mortar, with half a pound of beef ſuet, as much crumbs of bread, ſome muſhrooms, truffles, and morels cut ſmall; a few ſweet herbs and parſley, with ſome nutmeg, pepper, and ſalt, a little beaten mace, and ſome lemon peel. Mix all theſe together with the yolks of two eggs, put it into your turkey, and roaſt it. Make your ſauce of good gravy, and put into it muſhrooms, truffles, and morels. You may lard your turkey, if you pleaſe.

Another Method.

Having cut your turkey down the back, and boned it with a ſharp knife, with a forcemeat,

made as above directed, fill up the places where the bones came out, and fill the body, ſo that it may look juſt as it did before it was boned. Then ſew up the back, and roaſt it. Be ſure to leave the pinions on. Put good gravy into the diſh, and garniſh with lemon. You may uſe oyſter ſauce, celery ſauce, or any other ſauce you pleaſe.

To roaſt a Rabbit Hare Faſhion.

Lard your rabbit with bacon, and then roaſt it as you do a hare. Make a gravy ſauce; but, if you do not lard it, make the following white ſauce. Take a little veal broth, boil it up with a little flour and butter to thicken it, and add a gill of cream. Keep it ſtirring one way till it is ſmooth, and then put into a boat.

To roaſt a Hare.

Having caſed your hare, and properly truſſed it for dreſſing, make a ſtuffing of a large ſlice of bread crumbled very fine; put to it a quarter of a pound of beef marrow, or ſuet, the like quantity of butter, the liver boiled and ſhred fine, a ſprig or two of winter ſavory, a bit of lemon-peel, an anchovy, a little chyan pepper, and half a nutmeg grated. Mix theſe well together with a glaſs of red wine and two eggs, put into the belly of the hare, and ſew it up. When you have ſpitted, and put it down to roaſt, put into your dripping-pan a quart of milk, and keep baſting your hare with it till there is little left. When it is nearly done, dredge it with flour, and baſte it with butter till it is properly frothed. If it is but a ſmall hare, it will take about an hour and half; and, if a large one, two hours.

hours. When it is done, put it into your diſh, and ſerve it up with plenty of good rich gravy, and ſome currant jelly warmed in a cup. Or, you may take a pint of red wine, and put into it a quarter of a pound of ſugar; ſet it over a ſlow fire, and let it ſimmer for a quarter of an hour; then take it off, and pour it into a baſon or ſauceboat.

To roaſt Woodcocks or Snipes.

Theſe birds are ſo peculiar from all others, that they muſt never be drawn for roaſting. Having ſpitted them, take the round of a three-penny loaf, and toaſt it nicely brown. Then lay it in a diſh under the birds; and when you put them to the fire, baſte them with a little butter, and let the trail, or gut, drop on the toaſt. When they are done, put the toaſt in the diſh, and lay the birds on it. Pour about a quarter of a pint of gravy into the diſh, and ſet it over a lamp or chafing-diſh for three or four minutes, and ſend them up hot to table. A woodcock will take about twenty minutes roaſting, and a ſnipe fifteen.

To dreſs Ruffs and Reifs.

Theſe birds, which are principally found in Lincolnſhire, may be fatted, like chickens, with bread, milk, and ſugar. They fatten very faſt, and will die with fat if not killed at the proper time. Draw and truſs them croſs-legged, like ſnipes, and then roaſt them. For ſauce, have ſome good gravy thickened with butter, and put a toaſt under them.

To dreſs Plovers.

Roaſt green plovers like a woodcock, without drawing, and let the trail run upon a toaſt. Have good gravy for ſauce. Grey plovers muſt be ſtewed. Make a forcemeat for them with the yolks of two hard eggs bruiſed, ſome marrow cut fine, artichoke bottoms cut ſmall, and ſweet herbs, ſeaſoned with pepper, ſalt, and nutmeg. Stuff the birds, then put them into a ſaucepan with good gravy ſufficient to cover them; then put in a glaſs of white wine, and a blade of mace, Cover them cloſe, and let them ſtew very gently till they are tender. Then take up the plovers, lay them in a diſh, keep them hot, and put in a piece of butter rolled in flour to thicken the ſauce. Let it boil till it is ſmooth, ſqueeze into it a little lemon, ſkim it clean, and pour it over the birds.

Quails and Ortolans.

Theſe birds may be ſpitted ſideways, and roaſted with a vine leaf between them. Baſte them with butter, and when they are ready, ſerve them up with fried crumbs of bread round the diſh.

To roaſt Veniſon.

As ſoon as you have ſpitted your veniſon, lay over it a large ſheet of paper, and then a thin common paſte, with another paper over that. Tie it faſt, that the paſte may not drop off; and, if the haunch be a large one, it will take four hours roaſting. As ſoon as it is done enough, take off both paper and paſte, dredge it well with flour, and baſte it with butter. As

ſoon

ſoon as it becomes of a light brown, diſh it up with brown gravy, or currant jelly ſauce, and ſend up ſome in a boat.

BOILING.

MUCH care, nicety, and attention, are required in boiling all ſorts of meat, but particularly veal; to boil which properly, you muſt fill your pot with a proper quantity of ſoft water. Having duſted your veal with flour, put it in your pot over a ſtrong fire. The cuſtom of putting in milk to make it white is uſeleſs, and had perhaps be better left out. Oatmeal has no better effect than milk, and flour is certainly better than either, when duſted on the meat. Be ſure to ſkim it well, for every thing will throw up a ſcum, and if that be ſuffered to boil down, it will give a black caſt to the meat. The meat muſt have plenty of water, and boil very ſlowly, which will give a plump appearance to the veal. To let any ſort of meat boil faſt is a great error, as it hardens the outſide, prevents the water from properly penetrating, and gives a diſagreeable colour to the meat. It is a general rule in boiling meat, to allow a quarter of an hour to every pound; but a leg of veal of twelve pounds, will require three hours and a half boiling, for the ſlower it boils the better. All ſorts of freſh meat may be put in when the water boils, but ſalt meat when the water is warm; though there are many experienced cooks who always put the meat in when the water is cold, as they ſay it thereby gets warm

warm to the heart before the outſide gets hard. To boil a leg of lamb of four pounds weight, you muſt allow an hour and half. Mutton or beef, which you muſt always be careful to dredge well with flour before you put them into the pot, do not require ſo much boiling as lamb, pork, and veal, which, if they are not well boiled, will be unwholeſome; but it is not ſo much thought of, if mutton and beef be not quite ſo well done. A leg of pork will take an hour's boiling more than a joint of veal of the ſame ſize; but never forget to ſcum the pot, let the meat be what ſort it may.

To boil a Rump of Beef.

Boil a rump of beef half an hour, and then take it up. Lay it into a large pewter diſh or ſtew-pan, and cut three or four gaſhes all along the ſide of it. Rub the gaſhes with pepper and ſalt, and pour into the diſh a pint of red wine, as much hot water, two or three onions cut ſmall, the hearts of eight or ten lettuces cut ſmall, and a large piece of butter rolled in a little flour. Lay the fleſhy part of the meat downwards, and cover it cloſe. Let it ſtew for two hours and a half over a charcoal fire, or a very ſlow coal fire. When you do it in a pewter diſh, it is beſt done over a chaffing-diſh of hot coals, with a bit or two of charcoal to keep it alive. You muſt take care that the bone be chopped ſo cloſe, that the meat may lie perfectly flat in the diſh. When the beef is enough, take it up, lay it in the diſh, and pour the ſauce over it. This is a diſh cooked in the French manner.

Buillie

Buillie Beef.

Put the thick end of a briſket of beef into a kettle, and cover it quite over with water. Let it boil two hours; then keep ſtewing it cloſe by the fire for ſix hours longer, and fill up the kettle as the water waſtes. At the ſame time that you put in your beef, put in alſo ſome turnips cut into little balls, carrots and ſome celery cut in pieces. About an hour before it be done, take out as much broth as will fill your ſoup-diſh, and boil in it for that hour turnips and carrots cut into balls, or little ſquare pieces, with ſome celery, and ſalt and pepper to your palate. Send it to table in two diſhes, the beef and the ſoup ſeparately. You may, if you pleaſe, put pieces of fried bread into your ſoup, and boil in a few knots of greens. If you apprehend your ſoup will not be rich enough, you may add a pound or two of fried mutton chops to your broth when you take it from th beef, and let it ſtew for that hour in the broth; but be ſure to remember to take out the mutton before you ſend the diſh to table.

To boil a Scrag of Veal.

Put a ſcrag of veal into a ſaucepan, and to each pound of veal put a quart of water. Skim it very clean, then put in a large piece of upper cruſt of bread, a blade of mace to each pound of meat, and a little parſley tied with thread. Cover it cloſe, and let it boil very ſoftly two hours, when both broth and meat will be fit to eat. This is a very good diſh for a ſick perſon.

Calf's

Calf's Head Boiled.

Having waſhed the head very clean, parboil one half of it. Beat up the yolk of an egg, and rub it over the head with a feather. Then ſtrew over it a ſeaſoning of pepper, ſalt, thyme, parſley chopped ſmall, ſhred lemon peel, grated bread, and a little nutmeg. Stick bits of butter over it, and ſend it to the oven. Boil the other half white in a cloth, and put them both into a diſh. Boil the brains in a piece of cloth, with a little parſley and a leaf or two of ſage. When they are boiled, chop them ſmall, and warm them up in a ſaucepan, with a piece of butter, and a little pepper and ſalt. Lay the tongue, boiled and peeled, in the middle of a ſmall diſh, and the brains round it. Have in another diſh bacon or pickled pork, an in another greens and carrots.

Veal Palates.

Boil two palates about half an hour; then take off the ſkins, and cut them into pieces, as you do ox palates. Put them into a ſtewpan with a glaſs of white wine, a little minced green onion, parſley, pepper, and ſalt. Toſs it often till the wine is gone, pour in a ladle of your cullis mixed with gravy, and ſtew them ſoftly till very tender. Put in a ſmall glaſs more of wine, add the juice of a lemon or orange, and ſend it up.

Shoulder of Mutton boiled, and Onion Sauce.

Put in your ſhoulder when the water is cold, and when it has boiled enough, cover it with onion

onion ſauce, made in the ſame manner as for boiled ducks. You may dreſs a ſhoulder of veal the ſame way; but neither of theſe diſhes are often ordered.

To dreſs a Neck of Mutton

Take a neck of mutton, and lard it with lemon peel cut in thin ſmall lengths. Boil it in ſalt and water, with a bunch of ſweet herbs, and an onion ſtuck with cloves. While it is boiling, make a ſauce of a pint of oyſters ſtewed in their own liquor, as much veal gravy, two anchovies diſſolved and ſtrained into it, and the yolks of two eggs beat up in a little of the gravy. Mix theſe together till they come to a proper thickneſs, then pour it over the meat, and ſend it up to table.

To boil a Leg of Lamb.

Boil a leg of lamb an hour, which will be ſufficient to do it. Take the loin and cut it into ſteaks, dip them into a few bread crumbs and egg, and fry them nice and brown. Boil a good deal of ſpinach, and lay it in a diſh. Put the leg in the middle, lay the loin round it, and garniſh with an orange quartered. Put ſome butter in a cup, and ſend the diſh up to table.

To dreſs a Lamb's Head.

Having boiled a head and pluck tender, and having taken care not to do the liver too much, take out the head, and cut it in all directions with a knife. Then grate ſome nutmeg over it, and lay it in a diſh before a good fire. Grate ſome crumbs of bread, and ſome ſweet herbs rubbed

rubbed, a little lemon peel finely chopped, and a very little pepper and ſalt. Strew theſe over the head, and baſte it with a little butter. Then throw a little flour over it, and juſt as it is done baſte it and dredge it. Take half the liver, the lights, the heart, and tongue, and chop them very ſmall, with ſix or eight ſpoonfuls of gravy or water. Firſt ſhake ſome flour over the meat, and ſtir it together; then put into the gravy or water, a large piece of butter rolled in flour, a little pepper and ſalt, and the gravy that runs from the head into the diſh. Simmer them all together a few minutes, and add half a ſpoonful of vinegar. Pour it into your diſh, and lay the head in the middle of the mincemeat. Have ready the other half of the liver cut thin, with ſome ſlices of broiled bacon, and lay them round the head. Garniſh with lemon.

To boil pickled Pork.

Your pickled pork muſt be put in when the water boils, and if it be a middling piece, an hour will boil it; if it be a very large piece, it will require an hour and a half, or two hours. If you boil pickled pork too long, it will go to a jelly; but you may eaſily know when it is done by trying it with a fork. Pork in general ſhould be well boiled; a leg of ſix pounds will take two hours; the hand muſt be boiled till very tender. Peaſe-pudding, ſavoys, or any ſorts of greens, may be ſerved up with it.

To boil Pig's Pettitoes.

Boil the heart, liver, and lights of one or more pigs ten minutes, and then ſhred them pretty

pretty ſmall. Let the feet boil till they are pretty tender, and then take them out and ſplit them. Thicken your gravy with flour and butter, put in your mincemeat, a ſlice of lemon, a ſpoonful of white wine, a little ſalt, and let them boil a little. Beat the yolk of an egg, add to it two ſpoonfuls of good cream, and a little grated nutmeg. Put in your pettitoes, ſhake them over the fire, but do not let them boil. Lay ſippets round your diſh, pour in your mincemeat, lay the feet over them, the ſkin ſide upwards, and ſerve them up.

Chickens and Tongues.

Boil half a dozen ſmall chickens very white, boil and peel as many hogs tongues, boil a cauliflower whole in milk and water, and boil a good deal of ſpinach green. Lay your cauliflour in the middle, the chickens cloſe all round, the tongues round them with the roots outwards, and the ſpinnach in little heaps between the tongues. Garniſh with little pieces of toaſted bacon, and lay a ſmall piece on each tongue.

To boil Ducks the French Way.

Take two dozen of roaſted cheſnuts, and put them into a pint of rich beef gravy, with a few leaves of thyme, two ſmall onions, a little whole pepper, and a race of ginger. Then take a fine tame duck, lard it, and half roaſt it. Put it into the gravy, let it ſtew ten minutes, and put in a quarter of a pint of red wine. When the duck is enough, take it out, and boil up the gravy to a proper thickneſs. Skim it very clean from fat, lay the duck in the diſh, pour the ſauce over

over it, garniſh with lemon, and ſend it up to table.

Boiled Pigeons and Bacon.

Waſh and clean ſix young pigeons, turn their legs under their wings, and boil them twenty minutes in milk and water by themſelves. In the mean time boil a ſquare piece of bacon, and take off the ſkin and brown it. Lay the bacon in the middle of the diſh, and the pigeons round it with lumps of ſtewed ſpinach. Pour plain melted butter over them, put parſley and butter in a boat, and ſend them to table.

To boil Pigeons with Rice.

Having ſtuffed ſix pigeons with parſley, pepper, and ſalt, rolled in a very little piece of butter, put them into a quart of mutton broth, with a little beaten mace, a bundle of ſweet herbs, and an onion. Cover them cloſe, and let them boil full a quarter of an hour. Then take out the onion and ſweet herbs, and take a good piece of butter rolled in flour; put it in, and give it a ſhake. Seaſon it with ſalt, if it wants it, and, in the mean time, boil half a pound of rice tender in milk. When it begins to be thick, taking great care that it does not burn, take the yolks of two or three eggs, beat up with two or three ſpoonfuls of cream, and a little nutmeg. Stir it together till it is quite thick, and then take up the pigeons, and lay them in a diſh. Pour the gravy to the rice, ſtir it all together, and pour it over the pigeons. Garniſh with hard eggs cut into quarters, and ſerve it up.

To boil a Pheaſant.

Your pheaſant muſt be boiled in plenty of water; if it is a ſmall one, half an hour will do it; but if a large one, it will take three quarters. For ſauce, ſtew ſome heads of celery cut very fine thickened with cream, and a ſmall piece of butter rolled in flour. Seaſon it with ſalt to your palate. When the bird is done, pour the ſauce over it. Garniſh with thin ſlices of lemon and ſerve it up.

To boil Turkey.

Truſs your turkey for boiling, put it into warm water and let it boil very quick; when you ſkim it, put in a quarter of a pint of milk; this will help to whiten it. Put in a piece of butter about the ſize of a walnut, rub it all the way till it is melted, and then put it over the birds.

To boil Woodcocks or Snipes.

Cut a pound of lean beef into ſmall pieces, and put them into two quarts of water, with an onion, a bundle of ſweet herbs, a blade or two of mace, ſix cloves, and ſome whole pepper. Cover it cloſe, and let it boil till it is half waſted. Then ſtrain it off, and put the gravy into a ſaucepan, with ſalt enough to ſeaſon it. Draw the birds clean, but take particular care of the guts. Put the birds into the gravy, cover them cloſe, and ten minutes will boil them. In the mean time, cut the guts and liver ſmall, take a little of the gravy the birds are boiled in, and ſtew the guts in it with a blade of mace. Take about as much crumb of bread as the inſide of a roll, and rub or grate it very ſmall into a clean

clean cloth; then put into a pan with ſome butter, and fry it till it is criſp, and of a fine light brown. When your birds are ready, take about half a pint of the liquor they were boiled in, and add to the guts two ſpoonfuls of red wine, and a piece of butter, about the ſize of a walnut, roiled in flour. Set them on the fire, and ſhake your ſaucepan frequently till the butter is melted, but do not ſtir it with a ſpoon. Then put in the fried crumbs, give the ſaucepan another ſhake, take up your birds, lay them in the diſh, and pour your ſauce over them. Garniſh with ſliced lemon, and ſend them up to table.

MADE DISHES.

AS neither eggs nor cream will contribute much to thicken your white ſauce, be careful, before you put your eggs or cream into it, to have all your ingredients well boiled, and the whole of a proper thickneſs. Do not ſtir them with a ſpoon, nor ſet your pan on the fire, after you have put in your eggs and cream, for fear they ſhould gather at the bottom and be lumpy. To prevent this, hold your pan at a proper height from the fire, and keep ſhaking it round one way, which will keep it from curdling; but be ſure that you do not ſuffer it to boil. Remember to take out what you are dreſſing with a fiſh ſlice, and ſtrain your ſauce upon it, which will prevent any ſmall bits of meat mixing with your ſauce, and you will thereby have it clear and fine. Be particularly cautious, in browning diſhes, that no fat floats on the top of the

the gravy, which may be prevented by its being properly ſkimmed. It ſhould have no predominant taſte, which depends on your juſtly proportioning the different ingredients, and ſhould be of a fine brown. Nothing is more hurtful to the reputation of a made diſh than the taſte of raw wine, or freſh anchovy; in order, therefore, to avoid this defect, you muſt deprive it of its rawneſs, by putting them in ſome time before your diſh is ready. Fried force-meat balls muſt be put in a ſieve to drain, that the fat may run from them, and never let them boil in your ſauce, as that will ſoften them, and give them a diſagreeable appearance; the beſt method therefore is, to put them in after the meat is diſhed up. Force-meat balls, morels, truffles, artichoke bottoms, and pickled muſhrooms, may be uſed in almoſt every made diſh.

Beef Steaks rolled.

Take what quantity of beef ſteaks you have occaſion for, and beat them with a cleaver till they be tender. Make a force-meat with a pound of veal beaten fine in a mortar, the fleſh of a fowl, half a pound of gammon of bacon or cold ham, fat and lean, the kidney fat of a loin of veal, and a ſweetbread. Cut all theſe very ſmall, and add ſome truffles and morels ſtewed and cut ſmall, two ſhalots, ſome parſley, a little thyme, lemon peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix theſe well together, and ſtir them over a ſlow fire for eight or ten minutes. Put them upon the ſteaks, and roll them up, and ſkewer them tight. Put them into the frying-pan, and fry

them of a nice brown. Take them from the fat, and put them into a ſtew-pan with a pint of good drawn gravy, a ſpoonful of red wine, two of catchup, a few pickled muſhrooms, and let them ſtew for a quarter of an hour. Take up the ſteaks, cut them in two, lay the cut ſide uppermoſt, and garniſh with lemon.

A Rump of Beef rolled.

Cut the meat from the bone as whole as poſſible, ſplit the inſide from top to bottom, and ſpread it open. Take the fleſh of two fowls and ſome beef ſuet, of each an equal quantity, and as much cold boiled ham, a little pepper, an anchovy, a nutmeg grated, ſome thyme, a good deal of parſley, and a few muſhrooms. Chop all theſe together, and beat them in a mortar, with half a pint baſon full of crumbs of bread. Mix all theſe together with four yolks of eggs. Put it into the meat, cover it up, and roll it round. Stick in it one ſkewer, and tie it faſt together with packthread. Put a layer of bacon and a layer of beef, cut in thin ſlices, into a pot, or large ſaucepan, that will juſt hold it; put in a piece of carrot, ſome whole pepper, mace, ſweet herbs, and a large onion. Lay the rolled beef on it, and put in juſt water enough to cover the top of the beef. Cover it cloſe, and let it ſtew very ſoftly, on a ſlow fire, for eight or ten hours, but not too faſt: as ſoon as you find the meat is tender, which you may know by running a ſkewer into it, take it up, and keep it hot. Boil the gravy till you think it be ſtrong enough, then ſtrain it off, and take ſome chopped muſhrooms, ſome truffles and morels cut

cut ſmall, two ſpoonfuls of red or white wine, and a piece of butter rolled in flour. You may alſo put in the yolks of two eggs; but, as they are apt to curdle, they had perhaps better be omitted. Boil theſe together. Set the meat before the fire, baſte it with butter, and throw crumbs of bread over it. As ſoon as the ſauce is enough, lay the meat in the diſh, and pour the ſauce over it.

To dreſs Beef Collops.

Take any tender piece of beef, ſuch as the rump, and cut collops rather larger than Scotch collops. Haſh them with a knife, and flour them. Melt a little butter in a ſtewpan, and put in your collops. Having fried them quick for about two minutes, put in a pint of gravy, a little butter rolled in flour, and ſeaſon it with pepper and ſalt. Cut ſome pickled cucumbers into thin ſlices, half a walnut, a few capers, and a little onion ſhred very fine. Stew them five minutes, then put them into a diſh, and ſerve them up. If you chuſe it, you may put into it half a glaſs of wine.

Beef Gobbets.

Take any piece of beef, except the leg, cut it into pieces, and put it into a ſtewpan. Cover them with water, and let them ſtew an hour. Then put in a little mace, cloves, and whole pepper, tied looſely in a muſlin rag, with ſome celery cut ſmall. To theſe add ſome ſalt, turnips and carrots pared and cut in ſlices, a little parſley, a bunch of ſweet herbs, a large cruſt of bread, and an ounce of barley or rice. Having

covered it close, let it ſtew till it be tender. Then take out the herbs, ſpices, and bread, and have ready a French roll toaſted, and cut it into quarters. Put them into your diſh, pour in the meat and ſauce, and ſerve it up hot.

Beef in Epigram.

Having roaſted a ſirloin of beef, take it off the ſpit, raiſe the ſkin carefully off, and cut the lean parts of the beef out; but obſerve not to cut near the ends or ſides. Cut the meat into pieces about as big as a crown-piece, put half a pint of gravy into a toſs-pan, an onion chopped fine, two ſpoonfuls of catchup, ſome pepper and ſalt, ſix ſmall pickled cucumbers cut in thin ſlices, and the gravy that comes from the beef, with a little butter rolled in flour, put the meat in, and toſs it up for five minutes. Then put it on the ſirloin, put the ſkin over, and ſerve it up. You may uſe horſe-radiſh for garniſh.

Beef Eſcarlot.

Take half a pound of coarſe ſugar, two ounces of bay ſalt, one ounce of ſaltpetre, a pound of common ſalt, and, having mixed them all well together, rub them into a briſket of beef. Then lay it in an earthen pan, and turn it every day. You may let it lie a fortnight in the pickle. Then boil it, and ſend it to table either with ſavoys, cabbages, greens, or peaſe-pudding. It eats much better cold, and ſent to table cut into ſlices.

Portugal Beef.

Cut off the meat from the bone of a rump of beef, cut it acroſs, flour it, and fry the thin part brown

brown in butter. Stuff the thick end with ſuet, boiled cheſnuts, an anchovy, an onion, and a little pepper. Stew it in a pan of ſtrong broth, and, when it is tender, lay both the fried and ſtewed meat together in your diſh. Cut the fried in two, and lay it on each ſide of the ſtewed. Strain the gravy it was ſtewed in, put to it ſome pickled gerkins chopped, and boiled cheſnuts. Thicken it with a piece of butter rolled in flour, a ſpoonful of browning, and give it two or three boils up. Seaſon it with ſalt to your taſte, and pour it over the beef. You may uſe lemon for garniſh.

Beef Tremblant.

Take a rump of beef, which is the beſt of the ox you can uſe for this purpoſe, and cut the edge of the bone quite cloſe to the meat, that it may lie flat in your diſh. If it be a large rump, cut it at the chump end ſo as to make it ſquare. Hang it up three or four days at leaſt, without putting any ſalt to it. Prepare a pickle, and leave it all night in ſoak. Fillet it two or three times acroſs, and put it into a pot, the fat uppermoſt. Put to it a little more water than will cover it, take care to ſkim it well, and ſeaſon it as you would for a good broth, adding about a pint of white wine. Let it ſimmer as long as it will hang together. There are many ſauces for this diſh, as minced carrots, herbs, &c. The carrots muſt be cut an inch long, boiled in a little water, afterwards ſtewed in broth proportionate to your meat. When they are done tender, put in a glaſs of wine, a little minced ſhalot and parſley, and the juice of a

lemon. Take your beef out, and put it on a cloth, clean it from the fat and liquor, place it hot and whole in your diſh, and pour your ſauce hot over it.

Beef à la Mode.

Take ſome of the veiny-piece, or ſmall round of beef, which is generally called the mouſe buttock. Cut it five or ſix inches thick, and ſlice ſome pieces of fat bacon into long bits. Take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of ſalt. Mix them together, dip the bacon into ſome vinegar, (garlick vinegar, if agreeable) and then into the ſpice. Lard the beef with a larding-pin, very thick and even. Put the meat into a pot juſt large enough to hold it, with a gill of vinegar, two large onions, a bunch of ſweet herbs, half a pint of wine, and ſome lemon peel. Cover it down very cloſe, and put a wet cloth round the edge of the pot, to prevent the ſteam evaporating. When it is half done, turn it, and cover it up again. Do it over a ſtove or very ſlow fire. It will require five hours and a half to do it properly. You may add to it truffles and morels.

Beef à la Royal.

Take a rump, ſirloin, or briſket of beef, and cut ſome holes in it at a little diſtance from each other. Fill the holes, one with chopped oyſters, another with fat bacon, and a third with chopped parſley. Dip each of theſe, before you ſtuff your beef, into a ſeaſoning made with ſalt, pepper, beaten mace, nutmeg, grated lemon peel,

peel, ſweet marjoram, and thyme. Put a piece of butter into a frying-pan, and, when it has done hiſſing, put in the beef. Make it of a fine brown, then put in ſome broth made of the bones, with a bay-leaf, a pint of red wine, two anchovies, and a quarter of a pint of ſmall beer. Cover it cloſe, and let it ſtew till it be tender. Then take out the beef, ſkim off the fat, and ſtrain the gravy. Put in two ox palates ſtewed tender and cut into pieces, ſome pickled gerkins, truffles, morels, and a little muſhroom powder. Let all theſe boil together. Thicken the ſauce with a bit of butter rolled in flour, put in the beef to warm, pour the ſauce over it, and ſend it up to table.

Beef à la Daube.

Bone a rump of beef, or you may take part of the leg of mutton piece, or a piece of the buttock. Put ſome fat bacon as long as the beef is thick, and about a quarter of an inch ſquare. Take eight cloves, four blades of mace, a little allſpice, and half a nutmeg beat very fine. Chop fine a good handful of parſley, ſome ſweet herbs of all ſorts, and put to them ſome pepper and ſalt. Roll the bacon in theſe, and then take a large larding-pin, or a ſmall bladed knife, and force the bacon through the beef. Then put the meat into the ſtewpan, and cover it with brown gravy. Chop three blades of garlick very fine, and put in ſome freſh muſhrooms or champignons, two large onions, and a carrot. Stew it gently for ſix hours, then take out the meat, ſtrain off the gravy, and ſkim off all the fat. Put your meat and gravy again

into the pan, put a gill of white wine into it, and ſeaſon it with pepper and ſalt, if wanted. Stew them gently for half an hour, and add ſome artichoke bottoms, truffles and morels, ſome oyſters, and a ſpoonful of vinegar. Put the meat into a ſoup-diſh, and the ſauce over it. You may, if you chooſe it, put in turnips and carrots cut in round pieces, ſome ſmall onions, and thicken the ſauce. Then put in the meat, and ſtew it gently for half an hour with a gill of white wine.

Beef Olives.

Cut ſteaks from the rump, or inſide of the ſirloin, half an inch thick, about ſix inches long, and four or five broad; beat them a little, and rub over them the yolk of an egg. Strew on them crumbs of bread, chopped parſley, lemon-peel ſhred fine, pepper and ſalt, chopped ſuet or marrow, and grated nutmeg. Roll them up tight, ſkewer them, and fry or brown them in a Dutch oven. Stew them in beef broth or gravy till tender, thicken the gravy with a little flour, and then add a little catchup or lemon juice. If you wiſh to make it richer, you may add forcemeat balls, hard yolks of eggs, and pickled muſhrooms.

A Fricando of Beef.

Take one or more pieces of beef, of what ſize you pleaſe, and lard them with coarſe pieces of bacon ſeaſoned with ſpices. Boil it in broth with a little white wine, a bundle of parſley and ſweet herbs, a clove of garlick, ſhalots, four cloves, whole pepper, and ſome ſalt. When it is tender, ſkim the ſauce well, and ſtrain it, and reduce

reduce it to a glaze, with which you may glaze the larded ſide, and ſend it up to table on what ſtewed herbs you pleaſe.

A Porcupine of the flat Ribs of Beef.

Having boned the flat ribs, beat the meat half an hour with a paſte pin, and then rub it over with the yolks of eggs. Strew over it bread crumbs, parſley, leeks, ſweet marjoram, lemon-peel ſhred fine, nutmeg, pepper and ſalt. Roll it up very cloſe, and bind it hard. Lard it acroſs with bacon, then a row of cold boiled tongue, a third row of pickled cucumbers, and a fourth row of lemon-peel. Do it all over in rows till it be larded all round, when it will look like red, green, white, and yellow dice. Then put it in a deep pot, with a pint of water; lay over it a caul of veal to keep it from ſcorching, tie it down with ſtrong paper, and ſend it to the oven. When it comes out, ſkim off the fat, and ſtrain your gravy into a ſaucepan. Add to it two ſpoonfuls of red wine, the ſame of browning, one of muſhroom catchup, half a lemon, and thicken it with a lump of butter rolled in flour. Diſh up your meat, and pour the gravy into the diſh. You may garniſh with forcemeat balls and horſe-radiſh, and then ſend it to table.

A Rib of Beef glaſſé, with Spinach.

Take one of the prime ribs, trim it neatly, and lay it in a marinade for an hour or two. Take a ſtewpan that will juſt fit it, put a ſlice or two of bacon at the bottom, lay in your beef, and cover it with the ſame. Seaſon it with an onion or two, ſome bits of carrot, a little ſweet

baſil, thyme, and parſley, a little pepper, ſalt, and a blade or two of mace. Let it ſtew gently till it be very tender, then take it out upon a plate, ſtrain your braze, and clean it well from the fat. Put it into a clean ſtewpan, and boil it with a ladle of gravy very faſt, and you will find it come to a ſort of gluey conſiſtence. Then put your beef in, keep it hot till dinner time, and then ſend it up to table with ſpinach. You may ſerve it up with ſavoys or red cabbage, ſtripped fine and ſtewed, after being blanched, only adding a piece of bacon, with a few cloves ſtuck in the ſtewing, but not to ſend to table. A fillet of the ſirloin is done nearly in the ſame manner, marinated and roaſted, with bacon over it, and the ſame ſort of ſauces.

Breaſt of Veal in Hodge Podge.

Cut the briſket off a breaſt of veal into little pieces, and every bone aſunder. Then flour it, and put half a pound of good butter into a ſtew-pan. As ſoon as it is hot, put in the veal, and fry it all over of a fine brown. Have ready a tea-kettle of boiling water, and pour it into the ſtew-pan. Fill it up, ſtir it round, and throw in a pint of green peaſe, a fine whole lettuce clean waſhed, two or three blades of mace, a little whole pepper tied in a muſlin rag, a ſmall bundle of ſweet herbs, a ſmall onion ſtuck with a few cloves, and a little ſalt. Cover it cloſe, and let it ſtew an hour, or till it is boiled to your taſte, if you wiſh to make ſoup of it; but, if you only intend to have a ſauce to eat with the veal, you muſt ſtew it till it comes to the quantity you want, and then ſeaſon it with ſalt to your

your palate. Take out the ſpice, onion, and ſweet herbs, and pour it into your diſh, which will be a very fine one. If you have no peaſe, pare three or four cucumbers, ſcoop out the pulp, and cut into little pieces. Take four or five heads of celery, waſh them clean, and cut the white part ſmall; but, for want of lettuces, you may take the little hearts of ſavoys, or the little young ſprouts that grow on the old cabbage ſtalks, about the ſize of the top of your thumb. If you wiſh to make a very fine diſh of it, fill the inſide of your lettuce with force-meat, tie the top with a thread, and ſtew it till there is but juſt enough for ſauce. Set the lettuce in the middle, the veal round it, and pour the ſauce all over it. This diſh will ſerve a number of people, and it is the cheapeſt and beſt way of dreſſing a breaſt of veal.

Veal Olives à la Mode.

Take two pounds of veal, ſome marrow, two anchovies, the yolks of two hard eggs, a few muſhrooms, ſome oyſters, a little thyme, marjoram, parſley, ſpinach, lemon-peel, ſalt, pepper, nutmeg, and mace, finely beaten. Take your veal caul, put a layer of bacon, and a layer of the ingredients: roll them in the veal caul, and either roaſt or bake it. An hour will do either. When it is enough, cut it into ſlices, lay it in your diſh, and pour good gravy over it. You may uſe lemon for a garniſh.

Neck of Veal and ſharp Sauce.

Make a marinade with butter and a little flour, ſliced onions, roots, a little coriander ſeed,

one clove of garlick, three ſpice cloves, thyme, baſil, pepper, and ſalt. Warm it, and put it in a larded neck of veal. Let it lie in a marinade about two hours, then wrap it in buttered paper, roaſt it, and ſerve it up with a ſharp ſauce.

Neck of Veal à la Royal.

Cut off the ſcrag end of a neck of veal, and part of the chine bone, ſo that it may lie flat in the diſh. Chop very fine a little parſley and thyme, a few ſhalots and muſhrooms, and ſeaſon with pepper and ſalt. Cut middle-ſized lards of bacon, and roll them in the herbs and ſeaſoning. Lard the lean part of the neck, put it in a ſtewpan with ſome bacon, or the ſhank of a ham, the chine bone and ſcrag cut in pieces, with a little beaten mace, a head of celery, onions, and three or four carrots. Pour in as much water as will cover it, ſhut the pan cloſe, and ſtew it ſlowly two or three hours, till it be tender. Then ſtrain half a pint of the liquor through a ſieve, ſet it over a ſtove, let it boil, and keep ſtirring it till it becomes thick, and is of a good brown. Then take the veal out of the ſtewpan, wipe it clean, and put the larded ſide down upon the glaze. Set it five or ſix minutes over a gentle fire to take the glaze, and then lay it in the diſh with the glazed ſide upwards. Put into the ſame ſtewpan as much flour as will lie on a ſixpence, ſtir it well, and add ſome of the braze powder, if any be left. Let it boil till it is of a proper thickneſs, and pour it into the diſh. Squeeze in a little lemon juice, and ſerve it up.

Neck

Neck of Veal à la Braiſe.

Lard the beſt end of a neck of veal with bacon rolled in parſley chopped, pepper, ſalt, and nutmeg. Put it into a ſtewpan, and cover it with water. Put in the ſcrag end, with a little lean bacon, or a bit of ham, an onion, two carrots, ſome ſhalots, a head or two of celery, and a little Madeira. Let theſe ſtew gently for two hours, or till tender. Strain the liquor; mix a little butter with ſome flour, and ſtir it in a ſtewpan till it be brown. Lay in the veal, the upper ſide to the bottom of the pan, and let it do a few minutes till it is coloured. Lay it in the diſh, ſtir in ſome more liquor, boil it up, and ſqueeze in orange or lemon juice.

Leg of Veal marinated.

Marinate a nice leg of white veal, and roaſt it with four ſlices of bacon over it, cover it with paper. Take four or five heads of endive, cut into bits about an inch in length; blanch it a little, and ſtew it in a little gravy mixed with a ladleful of cullis. Put in a minced ſhalot and ſome parſley, ſqueeze in the juice of a lemon, and ſend it to table with the ſauce under it. For the ſake of a change you may make uſe of capers, olives, or any other ſort of pickles.

Leg of Veal in Diſguiſe.

Take a leg of veal, and lard it with ſlips of bacon, and a little lemon-peel cut very thin. Make a ſtuffing as for a fillet of veal, only mix with it half a pint of oyſters chopped ſmall. Put it into a veſſel, cover it with water, and

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let it ſtew very gently till quite tender. Then take it up, and ſkim off the fat. Squeeze into it ſome juice of lemon, put to it ſome muſhroom catchup, the crumb of a roll grated fine, and half a pint of oyſters, with a pint of cream, and a piece of butter rolled in flour. Put the ſauce on the fire to thicken, and having put the veal in the diſh, pour the ſauce over it. You may make uſe of oyſters dipped in butter and fried, and thin ſlices of toaſted bacon, for a garniſh.

Leg of Veal daubed.

Lard and braze it with all ſorts of roots and ſpices, and reduce the ſauce to a jelly. You may ſerve it up either hot or cold.

To dreſs Veal à la Bourgeoiſe.

Lard pretty thick ſlices of veal with bacon, and ſeaſon them with pepper, ſalt, beaten mace, cloves, nutmeg, and chopped parſley. Then cover the bottom of the ſtewpan with ſlices of fat bacon, lay the veal upon them, cover it, and ſet it over a very ſlow fire for eight or ten minutes, juſt to be no more than hot. Then briſk up your fire, and brown your veal on both ſides. Pour in a quart of good broth or gravy, cover it cloſe, and let it ſtew gently till it be enough. Take out the ſlices of bacon, ſkim off all the fat clean, and beat up the yolks of three eggs with ſome of the gravy. Mix all together, and keep it ſtirring one way till it be ſmooth and thick. Then take it up, lay the meat in your diſh, pour the ſauce over it, garniſh with lemon, and ſend it up to table.

Loin

Loin of Veal in Epigram.

Roaſt a fine loin of veal, take it up, and carefully take off the ſkin from the back part of it without breaking. Cut out all the lean meat; but be ſure to leave the ends whole, in order to hold the following mince-meats: Mince all the meat very fine with the kidney part, moiſten it with a little veal gravy, and the gravy that comes from the loin. Put in a little pepper and ſalt, ſome lemon peel ſhred fine, the yolks of three eggs, a ſpoonful of catchup, and thicken it with a little butter rolled in flour. Give it a ſhake or two over the fire, put it into the loin, and then pull the ſkin over. If the ſkin ſhould not quite cover it, give it a brown with a hot iron, or put it into an oven for a quarter of an hour. Garniſh with barberies and lemon, and ſend it up to table.

To roaſt Sweetbreads with Aſparagus.

A couple of good ſweetbreads will be ſufficient for this ſmall diſh. Blanch them, and lay them in a marinade. Spit them tight upon a lark-ſpit, and tie them to each other, with a ſlice of bacon upon each, and covered with paper. When the ſweetbreads are nearly done, take off the paper, and pour a drop of butter upon them, with a few crumbs of bread, and roaſt them of a nice colour. Take two bunches of aſparagus, and boil them, but not quite ſo much as when boiled to eat with butter. Diſh up your ſweetbreads, with your graſs between them. Take a little cullis and gravy, with a bit of ſhalot and minced parſley, and boil it a few

few minutes. Squeeze in the juice of a lemon or orange, and ſend it up to table. Sweetbreads are very uſeful in many diſhes, as in pies, ragoos, fricaſſees, &c. and to uſe alone, either fried, roaſted, broiled, or otherwiſe. They muſt be ſoaked in warm water an hour or two, then ſcalded about an hour or two in warm water, which is commonly called *ſetting* or *blanching*. This will make them keep longer, and prepare them for any uſe you may have occaſion to apply them to.

Sweetbreads à la Daube.

Put three of the fineſt and largeſt ſweetbreads you can get into a ſaucepan of boiling water for five minutes. Then take them out, and, when they are cold, lard them in a row down the middle, with little pieces of bacon, and then a row on each ſide with lemon-peel, cut the ſize of wheat ſtraw. Then a row on each ſide of pickled cucumbers cut very fine. Put them in a toſſing-pan with good veal gravy, a little juice of lemon, and a ſpoonful of browning. Stew them gently a quarter of an hour, and a little before they are ready thicken them with flour and butter. Diſh them up, pour the gravy over them, and lay round them bunches of boiled celery, or oyſter patties. Garniſh with ſtewed ſpinach, green-coloured parſley, and ſtick a bunch of barberries in the middle of each ſweetbread. This is a pretty corner diſh for either dinner or ſupper.

Sweetbreads à la Dauphine.

Lard the fineſt ſweetbreads you can get, and open them in ſuch a manner that you can ſtuff in

in forcemeat. Three will make a fine diſh. Make your forcemeat with a large fowl or young cock; ſkin it, and pluck off all the fleſh. Take half a pound of fat and lean bacon; cut them very fine, and beat them in a mortar. Seaſon it with an anchovy, ſome nutmeg, a little lemon-peel, a very little thyme, and ſome parſley. Mix them up with the yolks of two eggs, and fill your ſweetbreads, and faſten them with fine wooden ſkewers. Put layers of bacon at the bottom of a ſtewpan, and ſeaſon them with pepper, ſalt, mace, cloves, ſweet herbs, and a large onion ſliced. Upon that lay thin ſlices of veal, and then lay on your ſweetbreads. Cover it cloſe, let it ſtand eight or ten minutes over a ſlow fire, and then pour in a quart of boiling water or broth. Cover it cloſe, and let it ſtew two hours very ſoftly. Then take out the ſweetbreads, keep them hot, ſtrain the gravy, ſkim off all the fat, boil it till it waſtes to about half a pint, put in the ſweetbreads, and give them two or three minutes ſtew in the gravy. Then lay them in the diſh, pour the gravy over them, garniſh with lemon, and ſend them up to table.

Sweetbreads ragooed.

Rub them over with the yolk of an egg, ſtrew them over with bread crumbs, and parſley, thyme, and ſweet marjoram, all ſhred ſmall, and ſome pepper and ſalt. Make a roll of forcemeat like a ſweetbread, put it in a veal caul, and roaſt them in a Dutch oven. Take ſome brown gravy, and put to it a little lemon pickle, ſome muſhroom catchup, and the end of a lemon. Boil the

the gravy, and when the ſweetbreads are enough, lay them in the diſh, with the forcemeat in the middle. Take out the end of the lemon, pour the gravy into the diſh, and ſend it up to table.

Sweetbreads as Hedge-Hogs.

Having ſcalded your ſweetbreads, lard them with ham and truffles, cut in ſmall pieces. Fry them a ſhort time in butter, and let the pieces ſtick out a little to make the appearance of briſtles. Simmer them in the ſame butter, with broth and a little white wine, and a very little ſalt and pepper. When they are done, ſkim and ſtrain the ſauce, add a little cullis, and ſerve them up. You may uſe any other ſauce that you like better. Sweetbreads being of a very inſipid taſte of themſelves, make it a general rule to ſerve a ſharp reliſhing ſauce with them, ſuch as cullis ſauce, fricaſſee, or ſweet herbs.

Sweetbreads forced.

Take three ſweetbreads, put them into boiling water for five minutes. Beat the yolk of an egg a little, and rub it over them with a feather. Strew on bread crumbs, lemon peel, and parſley ſhred very fine, nutmeg, ſalt, and pepper, to your palate. Set them before the fire to brown, and add to them a little veal gravy. Put in a little muſhroom powder, caper liquor, or juice of lemon, and browning. Thicken it with flour and butter, boil it a little, and pour it into your diſh. Lay in your ſweetbreads, lay over them lemon-peels in rings, cut like ſtraws, garniſh with pickles, and ſend them up to table.

Shoulder

Shoulder of Veal à la Piedmontoiſe.

Having cut the ſkin off a ſhoulder of veal ſo that it may hang at one end, lard the meat with bacon and ham, and ſeaſon it with pepper, ſalt, mace, ſweet herbs, parſley, and lemon-peel. Cover it again with the ſkin, ſtew it with gravy, and when it is juſt tender enough take it up. Then take ſome ſorrel, ſome lettuce chopped ſmall, and ſtew them in butter, with parſley, onions, and muſhrooms. When the herbs are tender, put to them ſome of the liquor, ſome ſweetbread, and ſome bits of ham. Let all ſtew together a little while; then lift up the ſkin, lay the ſtrewed herbs over and under, cover it again with the ſkin, wet it with melted butter, ſtrew it over with crumbs of bread, and ſend it to the oven to brown. Serve it up hot, with ſome good gravy in the diſh.

A Pillaw of Veal.

Half roaſt either a neck or breaſt of veal; then cut it into ſix pieces, and ſeaſon it with pepper, ſalt, and nutmeg. Put to a pound of rice a quart of broth, ſome mace, and a little ſalt. Do it over a ſtove or very ſlow fire till it is thick; but butter the bottom of the pan or diſh you do it in. Beat up the yolks of ſix eggs, and ſtir them into it. Then take a little round deep diſh, butter it, lay ſome of the rice at the bottom, then lay the veal on a round heap, and cover it all over with rice. Waſh it over with the yolks of eggs, and bake it an hour and half. Then open the top, and pour in a pint of rich good gravy. Send it to table, garniſhed with a Seville orange quartered.

Veal Blanquets.

Having roaſted a piece of a fillet of veal, cut off the ſkin and nervous parts, and cut it into little thin bits. Put ſome butter into a ſtewpan over the fire, with ſome chopped onions, and fry them a little. Then add a duſt of flour, ſtir it together, and put in ſome good broth or gravy, and a bundle of ſweet herbs. Seaſon it with ſpice, make it of a good taſte, and then put in your veal, the yolks of two eggs, beat up with cream and grated nutmeg, ſome chopped parſley, a ſhalot, ſome lemon peel grated, and a little juice of lemon. Keep it ſtirring one way, and when it is enough, diſh it up, and ſend it to table.

Bombarded Veal.

Cut five lean pieces off a fillet of veal, as thick as your hand. Round them up a little, and lard them very thick on the round ſide with little narrow thin pieces of bacon, and lard five ſheeps tongues, being firſt boiled and blanched; lard then here and there with very little bits of lemon peel, and make a well-ſeaſoned forcemeat of veal, bacon, ham, beef ſuet, and an anchovy beaten well. Make another tender forcemeat of veal, beef ſuet, muſhrooms, ſpinach, parſley, thyme, ſweet marjoram, winter ſavory, and green onions. Seaſon with pepper, ſalt, and mace. Beat it well, make a round ball of the other forcemeat, and ſtuff it in the middle of this; then roll it up in a veal caul, and bake it. What is left, tie up like a Bologna ſauſage, and boil it; but firſt rub the caul with the yolk of

of an egg. Put the larded veal into a ſtewpan with ſome good gravy, and ſtew it gently till it be enough. Skim off the fat, put in ſome truffles and morels, and ſome muſhrooms. Your forcemeat being baked enough, lay it in the middle, the veal round it, and the tongues fried, and laid between. Cut the boiled into ſlices, fry them, and ſtrew them all over. Put on them the ſauce, garniſh with lemon, and ſend them up to table. You may add ſweet-breads, cockſcombs, and artichoke bottoms, if you think proper.

A Harrico of Veal.

Half roaſt a neck or breaſt of veal; if the neck, cut the bones ſhort. Put it into a ſtewpan juſt covered with brown gravy, and when it is nearly done, have ready a pint of boiled peas, ſix cucumbers pared, and two cabbage lettuces quartered, ſtewed in brown gravy, with a few forcemeat balls ready fried. Put them to the veal, and let them juſt ſimmer. When the veal is put into the diſh, pour the ſauce and the peas over it, and lay the lettuce and balls round it.

Veal Rolls.

Cut ten or twelve little thin ſlices of veal; put on them ſome forcemeat, according to your fancy, roll them up, and tie them juſt acroſs the middle with coarſe thread. Put them on a bird-ſpit, rub them over with the yolks of eggs, flour them, and baſte them with butter. Half an hour will do them. Lay them in a diſh, and have ready ſome good gravy, with a few truffles and morels. Garniſh with lemon, and ſend them up to table.

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The beſt Way to dreſs a Calf's Head.

Scald off all the hair of a calf's head, and clean it well. Cut it into two, take out the brains, and boil the head very white and tender. Take one part quite off the bone, and cut it into nice pieces with the tongue; dredge it with a little flour, and let it ſtew on a ſlow fire for half an hour, in rich white gravy made of veal, mutton, and a piece of bacon, ſeaſoned with pepper, ſalt, onion, and a very little mace. It muſt be ſtrained off before the haſh is put in, and then thicken it with a little butter rolled in flour. The other part of the head muſt be taken off in one whole piece. Stuff it with nice forcemeat, roll it like a collar, and then ſtew it tender in gravy. Put it into the middle of a diſh, and the haſh all round it. Garniſh it with forcemeat balls, and the brains made into little cakes dipped in butter and fried. You may add wine, morels, truffles, or what elſe you pleaſe, if you chooſe to add to its richneſs.

Scotch Collops white.

Cut your collops off the thick part of a leg of veal, of the ſize and thickneſs of a crown-piece. Put a lump of butter into a toſſing-pan, and ſet it over a ſlow fire, for a briſk fire will diſcolour your collops. Before the pan is hot, lay in the collops, and keep turning them over till you ſee the butter is turned to a thick white gravy. Put your collops and gravy into a pot, and ſet them upon the hearth to keep warm. Put cold butter again into your pan every time you fill it, and fry them as above, and ſo continue till you

you have finiſhed. When you have fried them, pour your gravy from them into your pan, with a tea-ſpoonful of lemon pickle, muſhroom catchup, caper liquor, beaten mace, chyan pepper, and ſalt. Thicken with flour and butter, and when it has well boiled, put in the yolks of two eggs well beaten, and mixed with a tea-ſpoonful of rich cream. Keep ſhaking your pan over the fire till your gravy looks of a fine thickneſs, and then put in your collops, and ſhake them. When they are quite hot, put them on your diſh with ſorcemeat balls, and ſtrew over them pickled muſhrooms. Garniſh with barberries and pickled kidney-beans, and ſend them up to table.

Scotch Collops brown.

For brown collops, cut them in the ſame manner as you did for white collops; but brown your butter before you lay in your collops. Fry them over a briſk fire, ſhake and turn them, and keep them on a fine froth. When they are of a light brown, put them into a pot, and fry them as the white ones. When you have fried them all brown, pour all the gravy from them into a clean toſſing-pan, with half a pint of gravy made of the bones and bits you cut the collops off, two ſpoonfuls of lemon pickle, a large one of catchup, the ſame of browning, half an ounce of morels, half a lemon, a little anchovy, chyan, and ſalt to your taſte. Thicken it with flour and butter, and let it boil five or ſix minutes. Then put in your collops, and ſhake them over the fire; but take care that they do not boil, as that will make them hard.

When

When they have ſimmered a little, take them out with an egg ſpoon, lay them on your diſh, ſtrain your gravy, and pour it hot on them. Lay over them forcemeat balls, and little ſlices of bacon curled round a ſkewer and boiled. Serve them up with a few muſhrooms over them, and garniſhed with lemon and barberries.

Scotch Collops the French Way.

Cut collops pretty thick, and five or ſix inches long, from a leg of veal. Rub them over with the yolk of an egg, put pepper and ſalt, and grate a little nutmeg on them, and a little ſhred parſley. Lay them on an earthen diſh, and ſet them before the fire. Baſte them with butter, and let them be of a fine brown. Then turn them on the other ſide, rub them as above, and brown them the ſame way. When they are thoroughly enough, make a good brown gravy with truffles and morels, diſh up your collops, lay truffles and morels, and the yolks of hard eggs boiled, over them. Garniſh with lemon and criſp parſley, and ſend them up to table.

Gigot of Mutton with Spaniſh Onions.

Take a leg of mutton that is cut with part of the loin, that being called by the French a Gigot. Let it hang two or three days, and then put it into a pot juſt big enough to hold it; pour in a little broth, and then cover it with water. Put in about a dozen of Spaniſh onions, with the rinds on, three or four carrots, a turnip or two, ſome parſley, and any other herbs you like. Cover them down cloſe, and ſtew them

them for three or four hours; but take your onions out after an hour's ſtewing, and take the firſt and ſecond rinds off. Put them into a ſtewpan, with a ladle or two of your cullis, a muſhroom or two, or truffles minced, and a little parſley. Take out your mutton, and drain it clean from the fat and liquor. Then ſeaſon your ſauce and make it hot; ſqueeze in a lemon, pour the ſauce over it, and ſend it up to table with the onions round it.

Leg of Mutton Modina-Faſhion.

Bone a leg of mutton quite to the end, which you muſt leave very ſhort. Boil it in three parts water and one broth, and then take it out. Cut the upper part croſs-ways, into which ſtuff butter and bread crumbs, ſeaſoned with pepper, ſalt, and ſweet herbs chopped. Then put it into a ſtewpan with a little of the broth, and a little white wine. Add the juice of a Seville orange to the ſauce, and when it is done, diſh it, and ſerve it up.

Split Leg of Mutton and Onion Sauce.

Split the leg from the ſhank to the end, and ſtick a ſkewer in to keep the nich open. Baſte it with red wine till it be half roaſted; then take the wine out of the dripping-pan, and put to it an anchovy. Set it over the fire till the anchovy is diſſolved, rub the yolk of a hard egg in a little cold butter, mix it with the wine, and put it into your ſauce-boat. Put good onion ſauce over the leg when it is roaſted, and ſend it up to table.

Leg of Mutton à la Daube.

Lard a leg of mutton with bacon, half roaſt it, and then put it into a pot that will juſt hold it, with a quart of mutton gravy, half a pint of vinegar, ſome whole ſpice, ſweet-marjoram, winter ſavory, and ſome green onions. When it is tender, take it up, and make the ſauce with ſome of the liquor, muſhrooms, ſliced lemon, two anchovies, a ſpoonful of colouring, and a piece of butter. Pour ſome into a boat, and the reſt over the mutton.

Leg of Mutton à la Mode.

Lard a leg of mutton quite through with large pieces of bacon rolled in chopped ſweet herbs and fine ſpices. Braze it on a pan of the ſame ſize with ſlices of lard, onions, and roots, and ſtop the ſteam very cloſe. When it is done, add a glaſs of white wine, and ſtrain the ſauce.

Leg of Mutton à la haut Goût.

Hang up a leg of mutton for a fortnight, and then ſtuff every part of it with ſome cloves of garlick; rub it with pepper and ſalt, and then roaſt it. When it is properly done, put ſome good gravy and red wine into the diſh, and ſend it up to table.

Leg of Mutton forced.

Raiſe the ſkin of a leg of mutton, take out the lean part of it, and chop it exceedingly fine, with an anchovy. Shred a bundle of ſweet herbs, grate a penny loaf, half a lemon, ſome nutmeg, pepper, and ſalt, to your taſte. Make them into a force-

a forcemeat, with three eggs, and a large glaſs of red wine. Fill the ſkin with the forcemeat, but leave the bone and ſhank in their places, and it will appear like a whole leg. Lay it on an earthen diſh, with a pint of red wine under it, and ſend it to the oven. It will take two hours and an half. When it comes out, take off the fat, ſtrain the gravy over the mutton, lay round it hard yolks of eggs, and pickled muſhrooms. Send it up to table, garniſhed with pickles.

Leg of Mutton ragooed.

Take all the ſkin and fat off a leg of mutton, cut it very thin the right way of the grain, then butter your ſtewpan, and ſhake ſome flour into it. Slice half a lemon and half an onion, cut them very ſmall, a ſmall bundle of ſweet herbs, and a little blade of mace. Put all together with your meat into the pan, ſtir it a minute or two, and then put in ſix ſpoonfuls of gravy. Mince an anchovy ſmall, and mix it with ſome butter and flour. Stir it all together for ſix minutes, diſh it up, and ſend it to table.

Leg of Mutton à la Royale.

Take off the fat, ſkin, and ſhank-bone of a leg of mutton. Lard the meat with bacon, and ſeaſon it with pepper, ſalt, and a round piece, of about three or four pounds, of beef, or leg of veal, alſo larded. Have ready boiling ſome hog's lard, flour your meat, and give it a colour in the lard. Then take out the meat, and put it into a pot, with a bundle of ſweet herbs, ſome parſley, an onion ſtuck with cloves, two or three

blades of mace, ſome whole pepper, and three quarts of gravy. Cover it cloſe, and let it boil ſoftly for two hours. In the mean time, get ready a ſweetbread ſplit, cut into quarters and broiled, a few truffles and morels ſtewed in a quarter of a pint of ſtrong gravy, a glaſs of red wine, a few muſhrooms, two ſpoonfuls of catch-up, and ſome aſparagus tops. Boil all theſe together, and then lay the mutton in the middle of the diſh. Cut the beef or veal into ſlices, make a rim round your mutton with the ſlices, and pour the ragoo over it. When you have taken the meat out of the pot, ſkim all the fat off the gravy, ſtrain it, and add as much to the other as will fill the diſh. Garniſh with lemon, and ſend it up to table.

Shoulder of Mutton in Epigram.

Having roaſted your ſhoulder almoſt enough, take off the ſkin about the thickneſs of a crown piece very carefully, and with it the ſhank-bone at the end. Seaſon that ſkin and ſhank-bone with pepper and ſalt, a little lemon-peel cut ſmall, and a few ſweet-herbs and crumbs of bread. Lay this on the gridiron, and let it be of a fine brown. In the mean time take the reſt of the meat, and cut it like a haſh about the bigneſs of a ſhilling. Save the gravy, and put it to it, with a few ſpoonfuls of ſtrong gravy, half an onion cut fine, a little nutmeg, a little pepper and ſalt, a little bundle of ſweet-herbs, ſome gerkins cut very ſmall, a few muſhrooms, two or three truffles cut ſmall, two ſpoonfuls of either red or white wine, and throw a little flour over the meat. Let all theſe ſtew together very ſoftly for five or ſix minutes; but take care

not

not to let it boil. Take out the ſweet herbs, and put the haſh into a diſh; lay the broiled upon it, and ſerve it up.

Shoulder of Mutton ſurprized.

Half boil a ſhoulder of mutton, put it into a toſſing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea-ſpoonful of muſhroom powder. Stew it till the rice is enough, which it will be in about an hour, and then take up your mutton, and keep it hot. Put half a pint of cream to the rice, and a piece of butter rolled in flour. Shake it well, and boil it a few minutes. Lay your mutton in the diſh, and pour your gravy over it. Garniſh with either pickles or barberries, and ſend it up to table.

Neck of Mutton larded with Ham and Anchovies.

Take the fillet of a neck of mutton, and lard it quite through with ham and anchovies, firſt rolled in chopped parſley, ſhalots, ſweet herbs, pepper, and ſalt. Then put it to braze or ſtew in a little broth, with a glaſs of white wine. When done, ſkim and ſtrain the ſauce, and add a little cullis to give it a proper conſiſtence. Squeeze in the juice of half a lemon, pour it upon the meat and ſend it up to table.

Neck of Mutton, called the Haſty Diſh.

Provide yourſelf with a large pewter or ſilver diſh, made like a deep ſoup-diſh, with an edge about an inch deep on the inſide, with a lid made to fit it, and a handle at top, fixed ſo faſt, that you may lift it up full by that handle with-

out any danger of its falling. This diſh is called a Necromancer. Take a neck of mutton of about ſix pounds, take off the ſkin, cut it into chops of a moderate thickneſs, ſlice a French roll thin, peel and ſlice a large onion, pare and ſlice three or four turnips, lay a row of mutton in the diſh, on that a row of roll, then a row of turnips, and then onions; put a little ſalt, then the meat, and ſo on. Put to it a ſmall bundle of ſweet herbs, and two or three blades of mace. Fill the diſh with boiling water, and having covered it cloſe, hang it on the back of two chairs by the rim. Take three ſheets of brown paper, tear each ſheet into five pieces, and draw them through your hand. Light one piece, and hold it under the bottom of the diſh, moving the paper about as faſt as it burns; light another, till all are burnt, and your meat will then be enough. Fifteen minutes will be ſufficient to do it. Send it to table hot in the diſh.

Saddle of Mutton à St. Menehout.

Having taken the ſkin off the hind part of a chine of mutton, lard it with bacon, ſeaſon it with pepper, ſalt, mace, beaten cloves, nutmeg, young onions, ſweet herbs, and parſley, all chopped fine. Put layers of bacon in a large oval or gravy pan, and then layers of beef, till the bottom is covered. Put in the mutton, then layers of bacon on that, and a layer of beef. Pour in a pint of wine, and as much good gravy as will ſtew it. Put in two or three ſhalots, and cover it cloſe. Put fire over and under it, if you have a cloſe pan, and let it ſtew for two hours.

hours. As ſoon as it is done, take it out, ſtrew crumbs of bread all over it, and put it into the oven to brown, or brown it before the fire. Strain the gravy it was ſtewed in, and boil it till there be only a ſufficient quantity for ſauce. Lay the mutton in a diſh, pour in the ſauce, and ſend it up to table.

Mutton the Turkiſh Way.

Cut the meat in ſlices, and waſh it with vinegar. Put it into a pot with ſome whole pepper, rice, and two or three onions. Stew them very ſlowly, and ſkim them frequently. As ſoon as it is tender, take out the onions, put ſippets into the diſh under them, and ſerve them up.

Mutton à la Maintenon.

Take a leg of mutton, and cut ſome ſhort ſteaks from it. Make a forcemeat with crumbs of bread, a little chopped ſuet, or a bit of butter, lemon-peel grated, parſley ſhred fine, pepper, ſalt, and nutmeg, mixed up with the yolk of an egg. Pepper and ſalt the ſteaks, and lay on the forcemeat. Butter ſome half ſheets of writing-paper, and in each wrap up a ſteak, twiſting the paper neatly. Fry them, or do them in a Dutch oven. Put a little gravy into the diſh, and ſome in a boat; garniſh with pickles, and ſend them up to table.

A Baſque of Mutton.

Take a copper diſh of the ſize of a ſmall punch-bowl, and lay the caul of a leg of veal into it. Chop exceedingly ſmall the lean of a leg of mutton that has been kept a week. Then take half its weight in beef marrow, the crumb

of a penny loaf, the rind of half a lemon grated, half a pint of red wine, the yolks of four eggs, and two anchovies. Mix them well together, and lay them in the caul in the inſide of the diſh. Faſten the caul, bake it in a quick oven, and when it comes out, lay your diſh upſide down, and turn the whole out. Pour ſome brown gravy over it, and put ſome veniſon ſauce into the diſh. Garniſh with pickles, and ſend it up to table.

A Harrico of Mutton.

Cut a neck or loin of mutton into thick chops, flour them, and fry them brown in a little butter. Then take them out, and put them on a ſieve to drain. Put them into a ſtewpan, and cover them with gravy. Put in a whole onion, with a turnip or two, and ſtew them tender. Then take out the chops, ſtrain the liquor through a ſieve, and ſkim off all the fat. Put a little butter into the ſtewpan, and mix it with a ſpoonful of flour. Stir it well till it is ſmooth, then put in the liquor, and ſtir it well all the time you are pouring it in, or it will get into lumps. Then put in your chops with a glaſs of Liſbon. Have ready ſome carrots, about three quarters of an inch long, and cut them round with an apple corer, ſome turnips cut with a turnip ſcoop, and a dozen ſmall onions blanched. Put them to your meat, and ſeaſon with pepper and ſalt. Stew them gently for a quarter of an hour, and then take out the chops with a fork. Lay them on the diſh, and pour the ſauce over them. Garniſh with beet root, and ſend them to table. This is a very pretty diſh for ſupper.

A Hodge-podge of Mutton.

Take off the fat of a neck or loin of mutton, and cut it into ſteaks. Put them into a pitcher, with ſome lettuce, turnips, carrots, two cucumbers quartered, four or five onions, and a little pepper and ſalt. Stop the pitcher very cloſe, but do not put any water into it. Then put the pitcher into a pan of boiling water, and let it boil four hours, and keep the pan ſupplied with freſh boiling water as it waſtes. Take it out of the pitcher, and ſerve it up.

Mutton Rumps à la Braiſe.

Take ſix mutton rumps, and boil them for a quarter of an hour. Then take them out, and cut them in two, and put them into a ſtewpan, with half a pint of good gravy, a glaſs of white wine, an onion ſtuck with cloves, and a little chyan pepper and ſalt. Cover them cloſe, and ſtew them till they be tender. Then take out the onion, thicken the gravy with a little butter rolled in flour, and put in a ſpoonful of browning, and the juice of half a lemon. Boil it up till it be ſmooth; but take care not to make it too thick. Put in your rumps, give them a toſs or two, and diſh them up hot. You may garniſh with horſe-radiſh and beet-root. If you chooſe, for variety ſake, you may leave the rumps whole, and lard ſix kidnies on one ſide, and do them the ſame as the rumps, only not boil them. Put the rumps in the middle of the diſh, and the kidnies round them, (or the kidnies will make a pretty ſide-diſh of themſelves) and pour the ſauce over all.

To force a Quarter of Lamb.

Cut a long ſlit on the back ſide of a large leg of lamb, and take out the meat; but be careful that you do not deface the other ſide. Chop the meat ſmall with ſome marrow, half a pound of beef ſuet, ſome oyſters, an anchovy waſhed, an onion, ſome ſweet herbs, a little lemon peel, and ſome mace and nutmeg. Beat theſe all together in a mortar, and ſtuff up the leg in the ſhape it was before. Sew it up, and rub it all over with the yolks of eggs well beaten. Spit it, flour it all over, lay it to the fire, and baſte it with butter, and an hour will roaſt it. In the mean time, cut the loin into ſleaks, ſeaſon them with pepper, ſalt, nutmeg, lemon peel cut fine, and a few herbs. Fry them in freſh butter till they are of a fine brown; then pour out all the butter, put in a quarter of a pint of white wine, ſhake it about, and then add half a pint of ſtrong gravy, in which has been boiled ſome good ſpice, a quarter of a pint of oyſters and their liquor, ſome muſhrooms, and a ſpoonful of their pickle, a piece of butter rolled in flour, and the yolk of an egg finely beaten. Stir all theſe together till they be properly thick, and then lay your leg of lamb in the diſh, and the loin round it. Pour the ſauce over them, garniſh with lemon, and ſend it up to table.

Lamb Chops en Caſarole.

Put ſome yolk of eggs on both ſides ſome chops cut off a loin of lamb, and ſtrew bread crumbs over them, with a little cloves and mace, pepper and ſalt mixed. Fry them of a nice

nice light brown, and put them round a diſh as cloſe as you can; but leave a hole in the middle to put in the following ſauce. Take all ſorts of ſweet herbs and parſley finely chopped, and ſtew them a little in ſome good thick gravy. Garniſh with criſped parſley.

To dreſs Lamb's Bits.

Take ſome lambs ſtones, and ſkin and ſplit them. Lay them on a dry cloth with the ſweetbreads and liver, and dredge them well with flour. Fry them in boiling lard or butter till they be of a light brown, and then lay them on a ſieve to drain. Fry a good quantity of parſley, and lay your bits in the diſh, and your parſley in lumps over it. Pour melted butter round them, and ſend them up to table.

Lamb's Sweetbreads.

Having blanched your ſweetbreads, put them a little time into cold water. Then put them into a ſtewpan with a ladle of broth, ſome pepper, ſalt, a ſmall bunch of green onions, and a blade of mace. Stir in a bit of butter with ſome flour, and ſtew them all about half an hour. Have ready two or three eggs well beaten in cream, with a little minced parſley and nutmeg. Put in ſome ready boiled tops of aſparagus, and put them into your other articles; but take great care that it does not curdle. Add ſome lemon or orange juice, and ſend it to table. You may make it a pretty diſh by the addition of peas, young gooſeberries, or kidney beans.

To ſtuff a Chine of Pork.

Hang up a chine of pork for four or five days, and then make four holes in the lean. Stuff it with a little of the fat leaf chopped very ſmall, ſome parſley, thyme, a little ſage and ſhalot cut very fine, and ſeaſoned with pepper, ſalt, and nutmeg. You may ſtuff it as thick as you chooſe. Put ſome good gravy into the diſh, for ſauce uſe apple-ſauce and potatoes, and ſend it up to table.

To barbacue a Pig.

Having managed a pig, of nine or ten weeks old, in every reſpect as for roaſting, make a ſtuffing with a few ſage leaves, the liver of the pig, and two anchovies boned, waſhed, and cut very ſmall. Put them into a mortar with ſome crumbs of bread, a quarter of a pound of butter, a very little chyan pepper, and half a pint of Madeira wine. Beat them to a paſte, and ſew it up in the pig. Lay it down at a great diſtance from a large briſk fire, and ſinge it well. Put into the dripping-pan two bottles of Madeira wine, and baſte it well all the time it is roaſting. As ſoon as it is half roaſted, put into the dripping-pan two French rolls, and if there be not wine enough in the dripping-pan, put in more. When the pig is nearly done, take out the rolls and ſauce, and put them into a ſaucepan, with an anchovy cut ſmall, a bunch of ſweet herbs, and the juice of a lemon. Take up the pig, put an apple in its mouth, and a roll on each ſide. Strain the ſauce over it, and ſend it up to table.

A Pig

A Pig au Père Duillet.

Having cut off the head, and quartered the pig, lard the quarters with bacon, and ſeaſon them with mace, cloves, pepper, nutmeg, and ſalt. Put a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round. Then put in a bay leaf, an onion ſliced, lemon, carrots, parſnips, parſley, and chives. Cover it again with bacon, ſtew it for an hour, and then take it up. Put your pig into a ſtewpan or kettle, pour in a bottle of white wine, cover it cloſe, and let it ſtew an hour very ſoftly. If you intend to ſerve it up cold, let it ſtand till it be cold, then drain it well, and wipe it to make it look white. Lay it in a diſh with the head in the middle, and the quarters round, and throw ſome green parſley all over it. Indeed, either of the quarters, laid in water-creſſes, is a pretty little diſh. If you intend to ſerve it up hot, while your pig is ſtewing in the wine, take the firſt gravy it was ſtewed in, and ſtrain it; ſkim off all the fat, take a ſweetbread cut in five or ſix ſlices, ſome truffles, morels, and muſhrooms. Stew theſe all together till they are enough, then thicken it with the yolks of two eggs, or a piece of butter rolled in flour, and when your pig is enough, take it out, and lay it in the diſh. Put the wine it was ſtewed in to the ragoo, then pour all over the pig, garniſh with lemon, and ſend it to table.

Pullets à la St. Menehout.

Truſs the legs in the body, ſlit them all along the back, and ſpread them open on a table. Take

Take out the thigh-bones, and beat them with a rolling-pin. Then ſeaſon them with pepper, ſalt, mace, nutmeg, and ſweet herbs. Take a pound and a half of veal cut into thin ſlices, and put it into a ſtewpan of a convenient ſize, to ſtew the pullets in. Cover it, and ſet it over a ſtove or ſlow fire; and when it begins to ſtick to the pan, ſtir in a little flour, and ſhake the pan about till it be a little brown. Then pour in as much broth as will ſtew the pullets, ſtir it together, put in a little whole pepper, an onion, and a little piece of bacon or ham. Put in your pullets, cover them cloſe, and let them ſtew half an hour. Then take them out, lay them on the gridiron to brown on the inſide, ſtrew them over with the yolk of an egg, ſome bread crumbs, and baſte them with a little butter. Let them be of a fine brown, and boil the gravy till there is about enough for ſauce; ſtrain it, put in a few muſhrooms, and a ſmall piece of butter rolled in flour. Lay the pullets in the diſh, pour in the ſauce, garniſh with lemon, and ſend them to table.

Chicken pulled.

A chicken that has been rather under roaſted is beſt for this purpoſe. Cut off the legs, rumps, and ſide-bones together, and pull all the white part in little flakes, free from any ſkin. Toſs it up with a little cream, thickened with a piece of butter mixed with flour. Stir it till the butter is melted, and add to it mace finely pounded, ſome whole pepper, ſalt, and a little lemon juice. Put this into a diſh, lay the rump in the middle, the legs at each end, peppered, ſalted, and broiled, and ſend them up to table.

To dreſs Chickens the Scotch Way.

You muſt firſt ſinge your chickens, waſh, and then dry them in a clean cloth. Quarter them, and put them into a ſaucepan with juſt water enough to cover them. Put in a little bunch of parſley, and ſome chopped, and a blade or two of mace. Cover them cloſe down. Beat up five or ſix eggs with the whites, and pour them into the liquor as ſoon as it boils. As ſoon as they are enough, take out the bunch of parſley, and ſend them to table with the liquor in a deep diſh. While they are doing, take care to properly ſkin them.

Chickens in Aſpic.

Take two ſmall chickens, and put into them the pinions, livers, and gizzards, with a piece of butter, and ſome pepper and ſalt. Cover them with fat bacon, then with paper, run a long ſkewer through them, tie them to a ſpit, and roaſt them. When they are cold, cut them up, put them into the following ſauce, ſhake them round in it, and let them lie a few minutes before they are diſhed. Take as much cullis as you ſhall want for ſauce, beat it with ſmall green onions chopped, or ſhalot, a little tarragon and green mint, pepper and ſalt.

Fowls ſtuffed.

Bone your fowls, fill them with the following forcemeat, and roaſt them. Take half a pound of beef ſuet, the meat of a fowl cut very ſmall, and beat them in a mortar, with a pound of veal, ſome truffles, morels, and muſhrooms, cut

cut ſmall, a few ſweet herbs, and parſley ſhred fine, ſome grated nutmeg, pepper, ſalt, and grated lemon-peel. Have ready for ſauce, ſome good gravy, with truffles and morels. You may lard the fowls, if you pleaſe.

To marinade a Fowl.

Take a large fowl, and with your finger raiſe the ſkin from the breaſt-bone. Cut a veal ſweetbread very ſmall, a few oyſters, a few muſhrooms, an anchovy, ſome pepper, a little nutmeg, ſome lemon-peel, and a little thyme. Chop all together ſmall, and mix it with the yolk of an egg. Stuff it in between the ſkin and fleſh, but take care that you do not break the ſkin, and then ſtuff what oyſters you pleaſe into the body of the fowl. If you chooſe it, you may lard the breaſt of your fowl with bacon. Paper the breaſt, and roaſt it. Make a good gravy, garniſh with lemon, and ſend it up to table.

Turkey à-la Daube.

Having cut the turkey down the back juſt enough to enable you to bone it, without ſpoiling the look of it, ſtuff it with forcemeat made of oyſters chopped fine, crumbs of bread, pepper, ſalt, ſhalots, a very little thyme, parſley, and butter. Fill it as full as you like, ſew it up, and tie it up in a clean cloth. Then boil it till it be white; but be careful not to do it too much. You may ſerve it up with oyſter ſauce, or make a rich gravy of the bones, with a piece of veal, mutton, and bacon, ſeaſoned with pepper, ſalt, ſhalots, and a little bit of mace. Strain it off through a ſieve, and ſtew your turkey in it,

it, after it is half-boiled, juſt half an hour. Diſh it up with the gravy after it is well ſkimmed, ſtrained, and thickened with a few muſhrooms ſtewed white, or ſtewed palates, forcemeat balls, fried oyſters, or ſweetbreads, and pieces of lemon.

Turkies and Chickens.

Take a turkey, and as many chickens as you like, ſeaſon them with ſalt, pepper, and cloves, and boil them; and to every quart of broth, put a quarter of a pound of rice, or vermicelli.

To glaze a Turkey.

Pick, draw, and ſinge a young turkey, but do not let it be too ſmall. Lay it a little time over a clear charcoal fire, and turn it often. Prepare a ragoo of ſweetbreads, take off the turkey, ſplit it down the back, fill it with the ragoo, ſew it up, and lard it with bacon. At the bottom of a deep ſtewpan put ſome ſlices of ham, veal, and beef. Lay the turkey upon theſe, and ſtrew over it ſome ſweet herbs, cover them cloſe, and let them ſtew over a ſlow fire. When they are enough, take off the ſtewpan, take out the turkey, and then pour into the turkey a little good broth. Stir it about, ſtrain off the liquor, and ſkim off the fat. Set it over the fire again, and boil it to a jelly. Then put in the turkey, and ſet the pan over a gentle fire or ſtove, and it will be ſoon well glazed. Pour ſome eſſence of ham into the diſh, and put in the Turkey.

Turkey à la Hâte.

Having truſſed a turkey with the legs inwards, flatten it as much as you can, and put

into a ſtewpan, with melted lard, chopped parſley, ſhalots, muſhrooms, and a little garlic. Give it a few turns on the fire, and add the juice of half a lemon to keep it white. Then put it into another ſtewpan, with ſlices of veal, a ſlice of ham, the melted lard, and every thing as uſed before, adding whole pepper and ſalt. Cover it over with ſlices of lard, and ſtew it gently about half an hour over a ſlow fire. Then put to it a glaſs of wine, and a little broth, and finiſh the brazing. Skim and ſtrain the ſauce, add a little cullis to it, reduce it to a proper conſiſtence, and then ſend it up to table.

Ducks à la Mode.

Take two ducks, ſlit them down the backs, and bone them carefully. Make a forcemeat of the crumb of a penny loaf, four ounces of fat bacon ſcraped, a little parſley, thyme, lemon-peel, two ſhalots or onions ſhred very fine, with pepper, ſalt, and nutmeg, to your taſte, and two eggs. Stuff your ducks with this, and ſew them up. Then lard them down each ſide of the breaſt with bacon, dredge them well with flour, and put them into a Dutch oven to brown. Then put them into a ſtewpan with three pints of gravy, a glaſs of red wine, a teaſpoonful of lemon-pickle, a large one of walnut and muſhroom catchup, one of browning, and an anchovy, with chyan pepper to your taſte. Stew them gently over a ſlow fire for an hour; and when they are enough, thicken your gravy, and put in a few truffles and morels. Strain your gravy, and pour it upon them.

Ducklings

Ducklings rolled.

Cut a pretty large duckling into two, bone it thoroughly, and lay on a forcemeat made with the breaſts of roaſted poultry. Roll it up, tie ſlices of bacon round it, and boil it in a little broth, with a glaſs of white wine, a bundle of ſweet herbs, and two cloves. When it is done, gently ſqueeze out the fat, and wipe the duck clean. Send it up to table with what ſauce you like beſt.

To marinade a Gooſe.

Take all the bones out of your gooſe, and make the following forcemeat. Take ten or twelve ſage leaves, two large onions, and two or three large ſharp apples, ſhred very fine. Mix theſe with the crumb of a penny loaf, four ounces of beef marrow, a glaſs of red wine, half a nutmeg grated, pepper, ſalt, and a little lemon-peel ſhred ſmall. Make this into a light ſtuffing, with the yolks of four eggs, about an hour before you want it, and then put it into the gooſe. Fry the gooſe of a good brown, then put it into a deep ſtewpan, with two quarts of good gravy, and cover it cloſe. Having let it ſtew two hours, take it out, and ſkim off the fat. Add to it a large ſpoonful of lemon pickle, one of browning, one of red wine, an anchovy ſhred fine, beaten mace, pepper and ſalt to your palate. Thicken it with flour and butter, give it a boil, diſh up your gooſe, ſtrain your gravy, and pour it over it.

Pigeons

Pigeons en Compote.

Skewer ſix young pigeons as for boiling. Grate the crumb of a penny loaf, take half a pound of fat bacon, ſhred ſome ſweet herbs and parſley fine, two ſhalots or a little onion, a little lemon-peel, and a little grated nutmeg; ſeaſon it with pepper and ſalt, and mix it up with the yolks of two eggs. Put this forcemeat into the craws and bellies of your pigeons, lard them down the breaſt, and fry them brown with a little butter. Then put them into a ſtewpan, with a pint of ſtrong brown gravy, a gill of white wine, and ſtew them three quarters of an hour. Thicken it with a little butter rolled in flour, ſeaſon it with ſalt and chyan pepper, put the pigeons in the diſh, and ſtrain the gravy over them. Send them up hot to table, with ſome forcemeat balls laid round them.

Pigeons à la Souffel.

Having boned four pigeons, make a forcemeat as above directed. Stuff them, and put them into a ſtewpan with a pint of veal gravy. Stew them very gently half an hour, and then take them out. Wrap them all round with a veal forcemeat, rub them over with the yolk of an egg, and fry them in good dripping of a nice brown. Take the gravy they were ſtewed in, ſkim off the fat, thicken it with a little butter rolled in flour, the yolk of an egg, and a gill of cream beat up. Seaſon it with pepper and ſalt, mix all together, and keep it ſtirring one way till it is ſmooth. Strain it into your diſh, and put on the pigeons. Garniſh with plenty of criſped parſley.

Pigeons

Pigeons à la Duxelle.

Take four or five pigeons, cut off their feet and pinions, and ſplit them down the breaſt; then take out the livers, and flatten them with a cleaver. Make a hot marinade of ſome ſcraped bacon, ſeaſoned with a muſhroom or two, green onions, pepper, ſalt, thyme, parſley, and a little nutmeg. Fry all for a few minutes, and let the pigeons be heated through in it, and let them remain till you put them upon your gridiron. Take a thin ſlice of ham for each pigeon, and put them with the ham always at top; that is, when you turn your pigeons, turn your ham upon them. For your ſauce, take a ladle of gravy, ſome ſweet baſil, a little thyme, parſley, and ſhalot, minced very fine, and a few ſlices of muſhrooms, boiled all together a few minutes. Diſh them up with their breaſt downwards, let your ham continue upon them, and pour your ſauce over them, with the juice of an orange or lemon.

Pigeons Surtout.

Force your pigeons, lay a ſlice of bacon on their breaſts, and a ſlice of veal beaten with the back of a knife, and ſeaſoned with mace, pepper, and ſalt. Faſten it on with two ſmall ſkewers, which will be better than tying it. Roaſt them on a fine bird ſpit, baſte them with a piece of butter, then with the yolk of an egg, and afterwards with ſome crumbs of bread, a little nutmeg, and ſweet herbs. When they are enough, lay them in your diſh, and pour on them ſome good gravy, ſeaſoned with truffles, morels, and muſhrooms.

A Pupton

A Pupton of Pigeons.

Roll out a ſavoury forcemeat like a paſte, and put it into a butter diſh. Put a layer of very thin bacon, ſquab pigeons, ſliced ſweetbreads, aſparagus tops, muſhrooms, cockſcombs, a palate boiled tender and cut into pieces, and the yolks of hard eggs. Make another forcemeat, and lay it over like a pie. Bake it, and when it is enough, turn it into a diſh, pour gravy round it, and ſend it up to table.

Rabbits pulled.

Having half boiled your rabbits, with an onion, a little whole pepper, a bunch of ſweet herbs, and a lemon-peel, pull the fleſh into flakes, and put to it a little of the liquor, a piece of butter, mixed with flour, pepper, ſalt, nutmeg, chopped parſley, and the liver boiled and bruiſed. Boil this up, and keep ſhaking it round.

To florendine Rabbits.

Take three young rabbits and ſkin them, but leave on the ears. Waſh and dry them with a cloth. Take out the bones carefully, leaving the head whole, and then lay them flat. Make a forcemeat of a quarter of a pound of bacon ſcraped, which anſwers the purpoſe much better than ſuet, as it makes the rabbits look whiter, and eat tenderer. Add to the bacon the crumb of a penny-loaf, a little lemon-thyme, or lemon-peel ſhred fine, parſley chopped ſmall, nutmeg, chyan, and ſalt, to your taſte. Mix them up together with an egg, and ſpread it over the rabbits. Roll them up to

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the head, ſkewer them ſtraight, and cloſe the ends, to prevent the forcemeat coming out. Skewer the ears back, and tie them in ſeparate cloths, and boil them half an hour. When you diſh them up, take out the jaw bones, and ſtick them in the eyes for ears. Put round them forcemeat balls and muſhrooms. In the mean time, prepare a white ſauce made of veal gravy, a little anchovy, the juice of half a lemon, or a tea ſpoonful of lemon pickle. Strain it, and take a quarter of a pound of butter rolled in flour, ſo as to make the ſauce pretty thick. Keep ſtirring it while the flour is diſſolving, and beat the yolk of an egg. Put to it ſome thick cream, nutmeg, and ſalt. Mix it with the gravy, and let it ſimmer a little over the fire; but do not let it boil, as that will curdle the cream. Pour it over the rabbits, and ſend it up to table.

Rabbits en Caſſerolle.

Divide a couple of rabbits into quarters, flour them, if you do not lard them, and fry them in butter. Put them into a ſtewpan, with ſome good gravy, and a glaſs of white wine. Seaſon them with pepper and ſalt, and a bunch of ſweet herbs. Cover them down cloſe, and let them ſtew till tender. Then take up the rabbits, ſtrain the ſauce, thicken it with flour and butter, and pour it over the rabbits.

Portugueſe Rabbits.

Truſs your rabbits chicken faſhion, the heads cut off, and the rabbit turned with the back upwards, two of the legs ſtripped to the claw-end, and ſo truſſed with two ſkewers. Lard them, and

and roaſt them, and put what ſauce you pleaſe to them.

To hodge-podge a Hare.

Cut your hare into pieces, as if you intended it for ſtewing, and put it into a pitcher, with two or three onions, a little ſalt and pepper, a bunch of ſweet herbs, and a piece of butter. Stop the pitcher very cloſe, to prevent the ſteam from getting out, ſet it in a kettle full of boiling water, keep the kettle filled up as the water waſtes, and let it ſtew four or five hours. You may, if you chooſe it, when you put the hare into the kettle, put in a lettuce, cucumber, turnips, and celery.

To jug a Hare.

This is done in nearly the ſame manner as the above, with this difference only, that ſome people lard the hare, here and there, with bacon.

Pheaſants à la Braze.

Cover the bottom of your ſtewpan with a layer of beef, a layer of veal, a ſmall piece of bacon, part of a carrot, an onion ſtuck with cloves, a blade or two of mace, a ſpoonful of black and white pepper, and a bundle of ſweet herbs. Then put in your pheaſant, and cover it with a layer of beef and veal, and a ſweetbread. Set it on the fire for five or ſix minutes, and then pour in two quarts of boiling gravy. Cover it cloſe, and let it ſtew an hour and a half very gently. Then take up your pheaſant, and keep it hot. Let the gravy boil till it is reduced to about a pint, then ſtrain it off, and put it in again. Put in the veal ſweetbread that

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was ſtewed with the pheaſant, ſome truffles and morels, the livers of fowls, artichoke bottoms, and ſome aſparagus tops, if you have any. Let theſe ſimmer in the gravy five or ſix minutes, and then add two ſpoonfuls of catchup, a ſpoonfull of browning, and a little piece of butter rolled in flour. Shake all together, then put in your pheaſant, with a few muſhrooms, and let them ſtew about five or ſix minutes more. Take up your pheaſant, pour the ragoo over it, lay forcemeat balls round it, garniſh with lemon, and ſerve it up.

Partridges in Panes.

Take two roaſted partridges, and the fleſh of a large fowl, a little parboiled bacon, ſome marrow or ſuet finely chopped, a few muſhrooms and morels cut very fine, ſome truffles, and artichoke bottoms. Seaſon them with beaten mace, ſalt, pepper, a little nutmeg, ſweet herbs chopped fine, and a crumb of a twopenny loaf ſoaked in hot gravy. Mix all well together, with the yolks of two eggs, and make your panes on paper, of a round figure, and the thickneſs of an egg, at a proper diſtance from one another. Dip the point of a knife in the yolk of an egg, in order to ſhape them, bread them neatly, and bake them a quarter of an hour in a quick oven. Obſerve to boil the truffles and morels tender in the gravy you ſoak the bread in.

FRYING.

TO fry fiſh properly, they muſt be firſt dried in a cloth and then dredged with flour. The dripping or hogslard, of which you muſt put plenty in your pan, muſt always boil before your fiſh be put in. Hogslard, for frying, is preferred to butter, as the latter frequently makes the fiſh ſoft, and is apt to burn and blacken them. Your fiſh, when fried, ſhould be put to drain, either in a diſh or hair ſieve, that when you ſend them up to table, they may not appear or eat greaſy. If you make uſe of parſley, pick it very clean, and waſh it well in cold water, before you throw it into the pan of boiling fat, where you muſt not let it remain too long. It will then be of a fine green, and eat very criſp.

To fry Beef Steaks.

Fry ſome ſteaks, cut out of the middle of the rump, in butter. When they are done, put a little good ſmall beer into the pan, a little nutmeg, a ſhalot, ſome walnut catchup, and a piece of butter rolled in flour. Shake it round the pan till it boils, and pour it over the ſteaks. Pickled muſhrooms, or oyſters, may be added, if you chuſe.

Veal Cutlets.

Your cutlets muſt be about the thickneſs of a half crown; but the length of them is of no conſequence. Dip them in the yolk of an egg, and ſtrew over them crumbs of bread, a few ſweet herbs, ſome lemon peel, and a little grated

ed nutmeg. Fry them in freſh butter. In the mean time make a little gravy, and when the meat is done, take it out, and lay it in a diſh before the fire. Then ſhake a little flour into the pan, and ſtir it round. Put in a little gravy, ſqueeze in a little lemon, and pour it over the veal. Garniſh with lemon, and ſend it up to table.

Graſs Lamb Steaks.

Cut a loin of lamb into ſteaks, pepper and ſalt, and fry them. When they are enough, put them into a diſh, and pour out the butter. Shake a little flour into the pan, pour in a little beef broth, a little catchup and walnut pickle. Boil this up, and keep ſtirring it all the time. Put in the ſteaks, give them a ſhake round, garniſh with criſped parſley, and ſend them up to table.

To fry cold Veal.

Cut your veal into pieces of about the thickneſs of half a crown, and of what length you think proper. Dip them into the yolk of an egg, and then in crumbs of bread, with a few ſweet herbs and ſhred lemon-peel; grate a little nutmeg over them, and fry them in freſh butter. The butter muſt be made juſt hot enough to fry them. In the mean time, make a little gravy of the bone of the veal; and when the meat is fried, take it out with a fork, and lay it in a diſh before the fire. Then ſhake a little flour into the pan, and ſtir it round. Then put in a little gravy, ſqueeze in ſome lemon, and pour it over the veal. Garniſh with lemon, and ſerve it up.

To fry a Loin of Lamb.

Cut a loin of lamb into chops, and rub them over on both ſides with the yolks of eggs; ſprinkle over them ſome bread crumbs, a little parſley, thyme, marjoram, and winter ſavory, and lemon peel very finely chopped. Fry them in butter till they be of a nice brown, garniſh with plenty of criſped parſley, and ſend them up to table.

To fry Lamb's Rumps.

Braze or boil your rumps, and make a light batter of flour, one egg, a little ſalt, white wine, and a little oil. Fry them of a good brown colour, and ſerve them up with fried parſley round them. You may put to them any ſauce you like beſt.

To fry a Neck or Loin of Lamb.

Having cut your neck or loin into ſteaks, beat them with a rolling-pin, ſeaſon them with a little ſalt, cover them cloſe, and fry them in half a pint of ale. When they are done enough, take them out of the pan, lay them in a plate before the fire to keep hot, and pour all out of the pan into a baſon. Then put in half a pint of white wine, a few capers, the yolks of two eggs finely beaten, with a little nutmeg and ſalt. Add to this the liquor they were fried in, and keep ſtirring it one way all the time till it be thick. Then put in the lamb, keep ſhaking the lamb for a minute or two, lay the ſteaks in the diſh, and pour the ſauce over them. Garniſh with ſome parſley criſped before the fire, and ſend them up to table.

To

To fry cold Chickens.

Having quartered your chicken, rub the quarters with the yolk of an egg, and ſtrew on them bread crumbs, pepper, ſalt, nutmeg, grated lemon-peel, and chopped parſley. Fry them. Thicken ſome gravy with a little flour, and add chyan, muſhroom powder, or catchup, with a little lemon juice. Pour it into the diſh with the chickens.

BROILING.

THE principal matter in broiling is to have a clear fire. Turn your meat often while it is broiling, which will prevent its burning or getting ſmokey. You muſt have a diſh placed over ſome hot coals, in order to keep it hot as faſt as it is broiled; for no meat of any kind is good unleſs it be carried hot to table; and for this purpoſe, many cooks ſend up only a ſmall quantity at a time, and that as ſoon as it is broiled.

To broil Beef Steaks.

A rump is generally uſed for ſteaks, which muſt be cut about half an inch thick. Having got a clear fire, rub your gridiron well with beef ſuet, and when it is hot, lay on your ſteaks. As ſoon as they begin to brown, turn them, and when the other ſide is brown alſo, lay them on a hot diſh, with a piece of butter between each ſteak. Sprinkle a little pepper and ſalt over them, and let them ſtand two or

three minutes. Then ſlice a ſhalot very thin into a ſpoonful of water. Lay your ſteaks upon the gridiron, and keep turning them till they be enough. Put them on your diſh, pour the ſhalot and water among them, and ſerve them up.

Breaſt of Mutton grilled.

Take a breaſt of mutton, half boil it, ſcore it, pepper and ſalt it well, and rub it with the yolk of en egg; ſtrew on chopped parſley and crumbs of bread, and broil it or roaſt it in a Dutch oven. Serve it up with caper ſauce.

To broil Mutton Steaks.

Cut ſome ſteaks from the loin, about half an inch thick, and take off the ſkin, and part of the fat. As ſoon as your gridiron is hot, rub it with a little ſuet, lay on your ſteaks, and turn them frequently, leſt the fat that drops from them ſhould occaſion the fire to blaze, which will ſmoke and ſpoil them; but this may in ſome meaſure be prevented by putting your gridiron on a ſlant. When they are enough, put them into a hot diſh, rub them with a little butter, ſlice a ſhalot very thin into a ſpoonful of water, and pour it on them, with the like quantity of catchup. Garniſh with ſcraped horſeradiſh and pickles, and ſend them up hot to table.

To broil Pork Steaks.

When your pork ſteaks are enough, for they require more broiling than mutton chops, put in a little good gravy. Strew over them a little ſage rubbed very fine, which gives them a very agreeable taſte. Remember not to cut them too thick.

To

To broil Chickens.

Having ſlit your chickens down the back, ſeaſon them with pepper and ſalt, and lay them on the gridiron over a clear fire, and at a great diſtance. Let the inſide continue next the fire till it is nearly half done; then turn them, taking care that the fleſhy ſides do not burn, and let them broil till they are of a fine brown. Take ſome good gravy ſauce, with ſome muſhrooms, and garniſh with lemon, the liver broiled, and the gizzard cut, ſlaſhed, and broiled, with pepper, and ſalt. Or you may broil your chicken in the following manner; cut it down the back, pepper and ſalt it, and broil it. Put over it white muſhroom ſauce, or melted butter with pickled muſhrooms.

To broil Pigeons.

In order to broil pigeons nicely, you muſt take care that your fire is clear. Shred ſome parſley fine, take a piece of butter as big as a walnut, with a little pepper and ſalt, and put it into their bellies. Tie them at both ends, and broil them. Or, having firſt ſeaſoned them with pepper and ſalt, you may ſplit and broil them. Put a little parſley and butter into the diſh, and ſend them up to table.

Partridges broiled with ſweet Herbs.

Having truſſed your partridges as for boiling, ſplit them down the back, and marinade them about an hour, in a little oil, pepper and ſalt, and all ſorts of ſweet herbs chopped. Then roll them in paper, with all the ſeaſoning, and broil

them ſlowly. When they are done, take off the paper; mix the herbs with a little good cullis, add the ſqueeze of a lemon, and ſerve it up with the birds.

STEWING, MINCING, *and* HASHING.

To ſtew a Rump of a Beef.

HAVING cut the meat clean from the bone, put it into your ſtewpan, and cover it with an equal quantity of gravy and water Put in a ſpoonful of whole pepper, a bundle of ſweet herbs, two onions, ſome ſalt, and a pint of red wine. Cover it cloſe, and ſet it over a ſtove or ſlow fire for ſome hours, ſhaking and turning it four or five times, and ſtirring it till dinner be ready. Cut ten or twelve turnips into ſlices the broad way, then quarter them, and fry them in beef dripping till they be brown. Take care to let your dripping boil before you put them in, and when done drain them well from the fat. Lay the beef in your ſoup diſh, toaſt a little bread very nice and brown, which cut three corner ways, and lay them and the turnips into the diſh. Skim the fat off clean, ſtrain in the gravy, and ſerve it up, having firſt ſeaſoned it with pepper and ſalt to your taſte. If you have the convenience of a ſtove, you may put the diſh over it for four or five minutes, which will give the liquor a fine flavour of the turnips, make the bread taſte better, and be a great addition to the whole.

To

To ſew a Lamb's Head.

Firſt waſh it and pick it very clean, and then lay it in water for an hour. Take out the brains, and with a ſharp knife carefully extract the tongue and the bones; but take particular care that you do not break the meat. Then take out the eyes. Take two pounds of veal, and two pounds of beef ſuet, a very little thyme, a good piece of lemon peel finely minced, a nutmeg grated, and two anchovies. Chop all theſe well together, grate two ſtale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of freſh muſhrooms, clean peeled and waſhed, or pickled cockles. Firſt ſtew your oyſters, and put to them two quarts of gravy, with a blade or two of mace, and then mix all theſe together. Tie the head with packthread, cover it cloſe, and let it ſtew two hours. In the mean time, beat up the brains with ſome lemon peel finely minced, a little chopped parſley, half a grated nutmeg, and the yolk of an egg. Fry the brains in little cakes in boiling dripping, then fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and ſtrain the gravy the head was ſtewed in, put it to the truffles and morels, with a few muſhrooms, and boil all together. Then put in the reſt of the brains that are not fried and ſtew them together a minute or two. Pour this over the head, lay the fried brains and balls round it, garniſh with lemon, and ſend it up to table.

Fillet of Veal ſtewed.

Stuff it, and half bake it with a little water in the diſh. Then ſtew it with the liquor and ſome good gravy, and a little Madeira When it is enough, thicken it with flour, and add catchup, chyan, a little ſalt, and juice of orange or lemon. Then boil it, diſh it up, and ſend it to table.

To ſtew a Breaſt of Veal in its own Sauce.

Put a breaſt of veal into a ſtewpan of its own length, with a little broth, a glaſs of white wine, a bundle of ſweet herbs, a few muſhrooms, a little coriander tied in a bag, ſlice roots, onions, pepper, and ſalt. Stew it ſlowly till very tender. When it is done enough, ſtrain and ſkim the ſauce, pour it over the meat, and ſend it up to table.

To ſtew Chickens.

Having half boiled two fine chickens, take them up in a pewter diſh, and cut them up, ſeparating every joint one from the other, and taking out the breaſt bones. If the liquor the chickens produce is not ſufficient, add a few ſpoonfuls of the water in which they were boiled, and put in a blade of mace, and a little ſalt. Cover it cloſe with another diſh, and ſet it over a ſtove or chafing diſh of coals. Let it ſtew till the chickens are enough, and then ſend them hot to table. This is a pretty diſh for any ſick perſon, or for a lady who lies in. In the ſame manner you may dreſs partridges, moor-game, or rabbits.

To ſtew a Turkey.

Bone a ſmall turkey, and fill it with the following forcemeat. Take half a pound of veal, the meat of two pigeons, and a pickled tongue boiled and peeled. Chop theſe all together, and beat them in a mortar, with ſome marrow from a beef bone, or a pound of ſuet from a loin of veal. Seaſon them with two or three cloves, two or three blades of mace, half a nutmeg dried before the fire and pounded, and ſome ſalt. Mix all theſe well together, fill the turkey, and fry it of a fine brown. Put it into a pot that will juſt hold it, lay ſome ſkewers at the bottom of the pot to keep the turkey from ſticking, and put in a quart of good beef gravy. Cover it cloſe, and let it ſtew for half an hour very gently. Then put in a glaſs of red wine, a ſpoonful of catchup, a large ſpoonful of pickled muſhrooms, ſome truffles, morels, and a piece of butter rolled in flour. Cover it cloſe, and let it ſtew half an hour longer. Fry ſome hollow French rolls; then take ſome oyſters, ſtew them in a ſaucepan with their own liquor, a bit of mace, a little white wine, and a piece of butter rolled in flour. Let them ſtew till pretty thick, and then fill the rolls with them. Lay the turkey in the diſh, pour the ſauce over it, lay the rolls on each ſide, and ſend it up to table.

To ſtew Giblets.

Having cut the neck into four pieces, and pinions in two, ſlice the gizzard, clean it well, and ſtew them in two quarts of water, or mutton broth, with a handful of ſweet herbs,

an anchovy, a few pepper corns, three or four cloves, a ſpoonful of catchup, and an onion. As ſoon as the giblets are tender, put in a ſpoonful of good cream, and thicken it with flour and butter. Lay ſippets round a ſoup-diſh, pour in the whole, after ſtraining it, and ſend them up to table.

To ſtew a Hare.

Paunch and caſe your hare, cut it as for eating, and put it into a large ſaucepan, with three pints of beef gravy, a pint of red wine, a large onion ſtuck with cloves, a bundle of winter ſavory, a ſlice of horſe-radiſh, two blades of beaten mace, an anchovy, a ſpoonful of walnut catchup, one of browning, half a lemon, and chyan and ſalt to your taſte. Put on a cloſe cover, ſet it over a gentle fire, and ſtew it for two hours. Then take it up into a ſoup diſh, and thicken your gravy with a lump of butter rolled in flour. Boil it a little, and ſtrain it over your hare. Garniſh with lemon cut like ſtraws.

To ſtew Partridges.

Truſs your partridges in the ſame manner as for roaſting, ſtuff the craws, and lard them down each ſide of the breaſt. Then roll a piece of butter in pepper, ſalt, and beaten mace, and put it into the bellies of the birds. Sew up the vents, dredge them well with flour, and fry them of a fine light brown. Put them into a ſtewpan with a quart of good gravy, a ſpoonful of Madeira wine, the ſame of catchup, a tea-ſpoonful of lemon-pickle, half the quantity of muſhroom powder, an anchovy, half a lemon, and a ſprig of

of ſweet marjoram. Cover the pan cloſe, and ſtew them half an hour: then take them out, and thicken the gravy. Boil it a little, and pour it over the partridges. Lay round them artichoke bottoms, boiled and quartered, and the yolks of four hard eggs. You may ſtew woodcocks in the ſame way.

To ſtew Pheaſants.

Put your pheaſant into a ſtewpan with as much veal broth as will cover it, and let it ſtew till there is juſt enough of liquor left for ſauce. Then ſkim it, and put in artichoke bottoms parboiled, a little beaten mace, a glaſs of wine, and ſome pepper and ſalt. If it is not thick enough, put in a piece of butter rolled in flour, and ſqueeze in a little lemon-juice. Take up your pheaſant, pour the ſauce over it, and put forcemeat balls into the diſh.

To mince Veal.

Cut your veal as fine as poſſible, but do not chop it. Grate a little nutmeg over it, ſhred a little lemon-peel very fine, dredge a little flour over it, and throw a very little ſalt on it. To a large plate of veal, take four or five ſpoonfuls of water, let it boil, and then put in the veal with a piece of butter as big as an egg. Stir it well together, and it will be done enough as ſoon as it is all thoroughly hot. Have ready a very thin piece of bread toaſted brown, and cut into three-corner ſippets. Lay it round the plate, and pour in the veal. Juſt before you put it in, ſqueeze in half a lemon, or put in half a ſpoonful of vinegar.

To

To haſh Mutton.

Having cut your mutton into ſmall pieces, and as thin as you can, ſtrew a little flour over it, and put it into ſome gravy, in which ſweet herbs, onion, pepper, and ſalt, have been boiled, and ſtrained. Put in a piece of butter rolled in flour, a little ſalt, a ſhalot cut fine, a few capers and gerkins finely choppe', and a glaſs of red wine, or walnut pickles, if you like it. Toſs all together for a minute or two, and have ready ſome bread toaſted and cut into thin ſippets; lay theſe round the diſh, and pour in your haſh. Garniſh with pickles and horſe-radiſh, and ſend it up to table.

To haſh cold Mutton.

With a ſharp knife cut your mutton into little pieces, as thin as poſſible, and then boil the bones with an onion, a little ſweet herbs, a blade of mace, a very little whole pepper, a little ſalt, and a piece of cruſt toaſted very criſp. Let it boil till there be no more than juſt ſufficient for ſauce. Then ſtrain it, and put it into a ſaucepan, with a piece of butter rolled in flour, and as ſoon as the meat is hot, it will be enough. Seaſon it with pepper and ſalt, and have ready ſome thin bread toaſted brown, and cut into any form you beſt like. Lay theſe round the diſh, and pour the haſh upon them. You may put in any kind of pickle you like, and garniſh with ſome of them.

To haſh a Calf's Head.

Having cleaned the head exceedingly well, boil it a quarter of an hour, and when it is cold cut

cut the meat into thin broad ſlices. Put it into a toſſing-pan with two quarts of gravy. When it has ſtewed three quarters of an hour, add to it an anchovy, a little beaten mace, cayan to your taſte, two ſpoonfuls of lemon pickle, two meat ſpoonfuls of walnut catchup, half an ounce of truffles and morels, a ſlice or two of lemon, a bundle of ſweet herbs, and a glaſs of white wine. Mix a quarter of a pound of butter with flour, and put it in a few minutes before the head is enough. Put the brains into hot water, and beat them fine in a baſon. Add to them two eggs, one ſpoonful of flour, a bit of lemon peel ſhred fine, a little parſley chopped ſmall, a little ſack, and orange-flower-water. Lay a ſheet of puff paſte at the bottom of your diſh, and put in the ingredients, and cover it with another ſheet of puff paſte. Bake it in a ſlack oven, and ſerve it up hot, with ſugar ſcraped on the top of it.

To haſh Fowls.

Having cut your fowl into pieces, put to it ſome gravy, with a little cream, ſome catchup, or muſhroom powder, grated lemon-peel, ſome nutmeg, a few oyſters and their liquor, and a piece of butter rolled in flour. Keep ſtirring it till the butter is melted, and then lay ſippets round the diſh.

To haſh Ducks.

Having roaſted two ducks till they be nearly three parts done, take them up, and let them ſtand to cool. Then cut the breaſt into thin ſlices, and take care of the gravy. The legs will ſerve

ſerve for another diſh. which you may dreſs by wrapping them in a caul with a good forcemeat, and ſerve them up with cullis ſauce. For the fillets, cut cucumbers, and marinade them about an hour, with a little vinegar, ſalt, and an onion ſliced. Then take out the onion, ſqueeze the cucumbers in a cloth, and put them into a ſtewpan with a bit of butter, a ſlice of ham, a little broth, flour, and veal gravy. Boil it ſlowly, ſkim it well, take out the ham, and put the meat to it to warm, without boiling. You may do the ſame with chopped truffles, or muſhrooms, or any thing elſe in ſeaſon. You may haſh a cold roaſted duck in this manner.

To haſh a Hare.

Cut your hare into ſmall pieces, and if you have any of the pudding left, rub it ſmall, and put to it a gill of red wine, the ſame quantity of water, half an anchovy chopped fine, an anchovy ſtuck with four cloves, and a quarter of a pound of butter rolled in flour. Put theſe all together in a ſaucepan, and ſet it over a ſlow fire, ſhaking it often, ſo that the whole may be equally heated. When it is thoroughly hot, for you muſt take care never to let a haſh boil, as that will harden the meat, take out the onion, lay ſippets in the diſh, and pour your haſh over them.

To haſh a Woodcock.

Having cut up your woodcock as for eating, work the entrails very fine with the back of a ſpoon, and mix it with a ſpoonful of red wine, the ſame of water, and half a ſpoonful of vinegar. Cut an onion into ſlices, pull it into rings, and roll

roll a little butter in flour. Put them all into your toſſing-pan, and ſhake it over the fire till it boils. Then put in your bird, and when it is thoroughly hot, lay it in your diſh, with ſippets round it. Strain the ſauce over the woodcock, and lay the onions in rings. A partridge may be haſhed the ſame way.

RAGOOS AND FRICASEES.

Breaſt of Veal ragooed.

ROAST half the beſt end of a neck of veal, flour it, and ſtew it gently with three pints of good gravy, an onion, a few cloves, whole pepper, and a bit of lemon peel. Turn it while it is ſtewing, and when it is very tender, ſtrain the ſauce. If it be not thick enough, mix a little more flour ſmooth, and add catchup, chyan, truffles, morels, and pickled muſhrooms. Boil it up, and put in hard yolks of eggs.

Neck of Veal ragooed.

Cut a neck of veal into ſteaks, and flatten them with a rolling pin, ſeaſon them with ſalt, pepper, cloves, and mace. Lard them with bacon, lemon-peel, and thyme, and dip them in the yolks of eggs. Make a ſheet of ſtrong cap-paper up at the four corners, in the form of a dripping pan. Pin up the corners, butter the paper and the gridiron, and ſet it over a charcoal fire. Put in your meat, let it do leiſurely, keep it baſting and turning to keep in the gravy, and

and have ready a pint of ſtrong gravy againſt it is enough. Seaſon it high, put in muſhrooms and pickles, and forcemeat-balls dipped in the yolks of eggs, oyſters ſtewed and fried to lay round and at the top of your diſh, and then ſend it to table. If it be for a brown ragoo, put in red wine; if for a white one, put in white wine, with the yolks of eggs beat up with two or three ſpoonfuls of cream.

To ragoo Ox Palates.

Boil four ox palates till they be tender, clean them well, and cut them ſome into long and ſome into ſquare pieces. Put them into a rich cooley thus made: put a piece of butter into your ſtew-pan, and melt it; put a large ſpoonful of flour to it, and ſtir it till it be ſmooth. Put to it a quart of good gravy, a gill of Liſbon, and three ſhalots chopped; put in ſome lean ham cut very fine, and half a lemon. Let it boil twenty minutes, and then ſtrain it through a ſieve. Put this and your palates into a pan, with ſome forcemeat balls, truffles, and morels, and pickled or freſh muſhrooms ſtewed in gravy. Seaſon it with pepper and ſalt to your taſte, and toſs them up five or ſix minutes. You may uſe either lemon or beet-root for garniſh.

To ragoo Lamb.

Cut the knuckle bone off a fore quarter of lamb, lard it with little thin bits of bacon, flour it, fry it of a fine brown, and then put it into an earthen pot or ſtewpan, put to it a quart of broth or good gravy, a bundle of herbs, a little mace, two or three cloves, and a little whole pepper.

pepper. Cover it close, and let it stew pretty fast for half an hour. Pour the liquor all out, strain it, keep the lamb hot in the pot till the sauce be ready. Take half a pint of oysters, flour them, fry them brown, drain out all the fat clear that you fried them in, and skim all the fat off the gravy. Then pour it to the oysters, put in an anchovy, and two spoonfuls of either red or white wine. Boil all together till there be only just enough for sauce, add some fresh mushrooms, if you can get them, and some pickled, with a spoonful of the pickle, or the juice of half a lemon. Lay your lamb in the dish, pour the sauce over it, garnish with lemon, and serve it up.

To ragoo Partridges.

Truss your partridges, and roast them, without making use of any flour. Make a sauce of the livers pounded, and add two or three chickens livers. Put them into a stewpan with a green onion or two, a mushroom, some parsley, pepper, and salt. Boil all in cullis a few minutes, and strain them. Cut the partridges as for a fricassee, and put them to the sauce. Let i boil just long enough to heat the meat through. Put in a little orange peel, a bit of minced shalot, and a little parsley. Squeeze in a good deal of orange juice, dish it up, and garnish with oranges quartered.

To fricassee Tripe.

Get some nice white tripe, cut it into slips, put it into some boiled gravy with a little cream, and a bit of butter mixed with flour. Stir it till the

the butter be melted, and add a little white wine, lemon-peel grated, chopped parſley, pepper, ſalt, and pickled muſhrooms, or lemon-juice. Shake all together, and give it a gentle ſtew.

To fricaſſee Ox Palates.

Having well cleaned your palates, put them into a ſtew-pot, cover them with water, and ſet them in the oven for three or four hours. When they come from the oven, ſtrip off the ſkins, and cut them into ſquare pieces. Seaſon them with mace, nutmeg, chyan, and ſalt. Mix a ſpoonful of flour with the yolks of two eggs, dip in your palates, fry them of a light brown, and then put them in a ſieve to drain. Have ready half a pint of veal gravy, with a little caper liquor, a ſpoonful of browning, and a few muſhrooms. Thicken it well with flour and butter, pour it hot on your diſh, and lay in your palates. Garniſh with barberries and fried parſley.

To fricaſſee Pigeons.

Cut your pigeons in the ſame manner as chickens for fricaſſeeing, fry them of a light brown, put them into ſome good mutton gravy, and ſtew them near half an hour. Put in half an ounce of morels, a ſpoonful of browning, and a ſlice of lemon. Take up your pigeons, and thicken your gravy; ſtrain it over your pigeons, lay round them forcemeat balls, and garniſh with pickles.

To

To fricaſſie Eggs.

Having boiled your eggs pretty hard, ſlice them. Take a little veal gravy, a little cream and flour, and a bit of butter, nutmeg, ſalt, pepper, chopped parſley, and a few pickled muſhrooms. Boil this up, and pour it over the eggs. Put a hard yolk in the middle of the diſh, with toaſted ſippets.

To fricaſſee Chickens.

Having ſkinned your chickens, and cut them into ſmall pieces, waſh them in warm water, and dry them very clean with a cloth. Seaſon them with pepper and ſalt, and put them into a ſtewpan with a little water, and a good piece of butter, a little lemon pickle, or half a lemon, a glaſs of white wine, an anchovy, a little mace and nutmeg, an onion ſtuck with cloves, a bunch of lemon thyme, and ſweet marjoram. Let theſe ſtew together till your chickens are tender, and then lay them on your diſh. Thicken the gravy with flour and butter, and ſtrain it. Beat the yolks of three eggs a little, and mix them with a large tea-cupful of rich cream, and put it into your gravy. Shake it over the fire, but do not let it boil, and pour it over your chickens.

To fricaſſee Rabbits white.

Cut up your rabbits, put them into a toſſing-pan, with a pint of veal gravy, a tea ſpoonful of lemon pickle, an anchovy, a ſlice of lemon, a little beaten mace, chyan pepper, and ſalt, and ſtew them over a ſlow fire. When they are enough,

enough, thicken your gravy with flour and butter, and ſtrain it. Then add the yolks of two eggs mixed with a large tea-cupful of cream, and a little nutmeg grated in it. Take care not to let it boil, as that will ſpoil it.

To fricaſſee Rabbits brown.

Having cut them as for eating, fry them of a light brown in butter, and put them into a toſſing pan, with a pint of water, a tea-ſpoonful of lemon pickle, an anchovy, a ſlice of lemon, a large ſpoonful of muſhroom catchup, the ſame of browning, with chyan pepper, and ſalt to your taſte. Stew them over a ſlow fire till they be enough; thicken your gravy and ſtrain it, diſh up your rabbits, and pour the gravy over them.

Lamb Cutlets fricaſſeed.

Take a leg of lamb, and cut it into thin cutlets croſs the grain, and put them into a ſtewpan. Make ſome good broth with the bones, ſhank, &c. enough to cover the cutlets. Put it into the ſtewpan, and cover it with a bundle of ſweet herbs, an onion, a little clove and mace tied in a muſlin rag and ſtew them gently for ten minutes. Then take out the cutlets, ſkim off the fat, and take out the ſweet herbs and mace. Thicken it with butter rolled in flour, ſeaſon it with ſalt and a little chyan pepper; put in a few muſhrooms, truffles, and morels, clean waſhed; ſome forcemeat balls, three yolks of eggs beat up in half a pint of cream, and ſome nutmeg grated. Keep ſtirring it one way till it be thick and ſmooth, and then put in your cutlets.

cutlets. Give them a toſs up, take them out with a fork, and lay them in a diſh. Pour the ſauce over them, garniſh with beet root and lemon, and ſend them up to table.

Lamb Stones and Sweetbreads fricaſſeed.

Blanch, parboil, and ſlice ſome lamb ſtones, and flour three or four ſweetbreads; but if they be very thick, cut them in two. Take the yolks of ſix hard eggs whole, a few piſtachio nut kernels, and a few large oyſters. Fry all theſe till they are of a fine brown, then pour out all the butter, and add a pint of drawn gravy, the lamb ſtones, ſome aſparagus tops about an inch long, ſome grated nutmeg, a little pepper and ſalt, two ſhalots ſhred ſmall, and a glaſs of white wine. Stew all theſe together for ten minutes, and then add the yolks of three eggs finely beaten, with a little cream, and a little beaten mace. Stir all together till it is of a fine thickneſs, then garniſh with lemon, and ſend it up to table.

POTTING AND COLLARING.

To pot Beef.

TAKE twelve pounds of beef, and rub into it a pound of brown ſugar, and an ounce of ſalt-petre. After it has lain twenty-four hours, waſh it clean, and dry it well with a cloth. Having ſeaſoned it to your taſte with pepper, ſalt, and mace, cut it into five or ſix pieces.

pieces. Then put it into an earthen pot, with a pound of butter in lumps upon it, ſet it in a hot oven, and let it ſtand three hours. Then take it out, cut off the hard outſides, and beat it in a mortar. Add to it a little more pepper, ſalt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find neceſſary; but beat the meat very fine. Then put it into your pots, preſs it cloſe down, pour clarified butter over it, and keep it in a dry place.

If you wiſh to pot your beef ſo as to imitate veniſon, proceed in the following manner. Take a buttock of beef, and cut the lean of it into pieces of about a pound weight each To eight pounds of beef take four ounces of ſaltpetre, the ſame quantity of bay-ſalt, half a pound of white ſalt, and an ounce of ſal-prunella. Beat all the ſalts very fine, mix them well together, and rub them into the beef. Turn it twice a day for four days ſucceſſively. After that put it into a pan, and cover it with pump water, and a little of its own brine. Send it to the oven, and bake it till it is tender; then drain it from the gravy, and take out all the ſkin and ſinews. Pound the meat well in a mortar, lay it in a broad diſh, and mix on it an ounce of cloves and mace, three quarters of an ounce of pepper, and a nutmeg, all beat very fine. Mix the whole well with the meat, and add a little clarified freſh butter to moiſten it. Then preſs it down into pots very hard, ſet them at the mouth of an oven juſt to ſettle, and then cover them two inches thick with clarified butter. When quite cold, cover the pots over with white paper tied cloſe,

roll ſome of it in ſmall round balls, and ſomo in long pieces. Roll them in flour, and fry them of a nice brown. If they are for the uſe of white ſauce, inſtead of frying, put a little water into a ſaucepan, and when it boils put them in, and they will be done in a few minutes.

To make a Lemon Pickle.

Grate off the outward rinds of a ſcore of lemons, and quarter them, but leave the bottoms whole. Rub on them equally half a pound of bay-ſalt, and ſpread them on a large pewter diſh. Either put them into a cool oven, or let them dry gradually by the fire, till all the juice is dried into the peels. Then put them into a well glazed pitcher, with an ounce of mace, half an ounce of cloves beat fine, an ounce of nutmeg cut into thin ſlices, four ounces of garlic peeled, half a pint of muſtard ſeed a little bruiſed, and tied in a muſlin rag. Pour upon them two quarts of boiling white wine vinegar, cloſe the pitcher well up, and let it ſtand five or ſix days by the fire. Shake it well up every day, then tie it cloſe, and let it ſtand three months to take off the bitter. When you bottle it, put the pickle and lemon in a hair ſieve, preſs them well to get out the liquor, and let it ſtand another day. Then pour off the fine, and bottle it. Let the other ſtand three or four days, and it will refine itſelf. Pour it off, and bottle it, let it ſtand again, and bottle it, till the whole is refined. It may be put into any white ſauce, without fear of hurting the colour; and is very good for fiſh-ſauce and made

diſhes. A tea ſpoonful is enough for white, and two for brown ſauce for a fowl. It is a moſt uſeful pickle, and gives an agreeable flavour. Always put it in before you thicken the ſauce, or put in any cream, leſt the ſharpneſs ſhould curdle it.

To make a white Cullis.

Having cut a piece of veal into ſmall bits, put it into a ſtewpan, with two or three ſlices of lean ham, and two onions quartered. Put in ſome broth, and ſeaſon it with muſhrooms, parſley, green onions, and cloves. Let it ſtew till the virtues of all are pretty well extracted. Then take out all your meat and roots, put in a few crumbs of bread, and let it ſtew ſoftly. Take the white part of a young fowl, and pound it in a mortar till it is very fine. Put this into your cullis, but do not let it boil; and, if it does not appear properly white, you muſt add to it two dozen of blanched almonds. When it has ſtewed till of a good rich taſte, ſtrain it off.

A rich Cullis.

Put two pounds of leg of veal, and two ſlices of lean ham, into a ſtewpan, with two or three cloves, a little nutmeg, a blade of mace, ſome parſley roots, two carrots cut in pieces, and ſome ſhalots. Put them over a ſlow fire, cover them cloſe, and let them do gently for half an hour, taking care that they do not burn. Then put in ſome beef broth, and let it ſtew till it is as rich as required, and then ſtrain it off for uſe. This is a proper cullis for all ſorts of ragoos and rich ſauces.

A Family

A Family Cullis.

Roll a piece of butter in flour, and ſtir it in your ſtewpan till the flour is of a fine yellow colour. Then put in ſome thin broth, a little gravy, a glaſs of white wine, a bundle of ſweet herbs, two cloves, a little nutmeg or mace, a few muſhrooms, and pepper and ſalt. Let it ſtew an hour over a ſlow fire, then ſkim all the fat clean off, and ſtrain it through a fine ſieve.

A Fiſh Cullis.

Broil a jack, or pike, till it is properly done, then take off the ſkin, and ſeparate the fleſh from the bones. Boil ſix eggs hard, and take out the yolks. Blanch a few almonds, beat them to a paſte in a mortar, and then add the yolks of the eggs. Mix theſe well with butter, then put in the fiſh, and pound all together. Take half a dozen onions, and cut them into ſlices, two parſnips, and three carrots. Set on a ſtewpan, and put into it a piece of butter to brown, and put in the roots when it boils. Turn them till they are brown, and then pour in a little broth to moiſten them. When it has boiled a few minutes, ſtrain it into another ſaucepan, and then put in a whole leek, ſome parſley, ſweet baſil, half a dozen cloves, ſome muſhrooms and truffles, and a few crumbs of bread. When it has ſtewed gently a quarter of an hour, put in the fiſh. &c. from the mortar. Let the whole ſtew ſome time longer, but be careful that it does not boil. When it is ſufficiently done, ſtrain it through a coarſe ſieve. This is a very proper ſauce to thicken all made diſhes.

THE DIFFERENT METHODS OF DRESSING FISH.

Salmon à la Braze.

SLIT a large eel open, take out the bone, and the meat quite clean from it. Chop it fine with two anchovies, ſome lemon-peel cut fine, a little pepper and grated nutmeg, with ſome parſley and thyme cut ſmall, and the yolk of an egg boiled hard Mix them all together, and roll them up in a piece of butter. Then take a large piece of fine ſalmon, or a ſalmon-trout, and put this forcemeat into the belly of the fiſh. Sew it up, and lay it in an oval ſtew-pan that will juſt hold it. Then put half a pound of freſh butter into a ſtewpan, and when it is melted, ſhake in a little flour. Stir it till it is a little brown, and then put to it a pint of fiſh broth, and a pint of Madeira. Seaſon it with pepper, ſalt, mace, and cloves, and put in an onion, and a bunch of ſweet herbs. Stir it all together, and put it to the fiſh. Cover it very cloſe, and let it ſtew. When the fiſh is almoſt done, put in ſome freſh and pickled muſhrooms, truffles, or morels, cut in pieces, and let them ſtew till the fiſh is quit done. Take up the ſalmon carefully, lay it in a diſh, and put the ſauce over it.

To broil Salmon.

Having cut your ſalmon into thick pieces, flour and broil them. Lay them in your diſh, and ſerve them up with plain melted butter in a boat.

To roll a Salmon.

Take a ſide of ſalmon, when ſplit, the bone taken out, and ſcalded. Strew over the inſide ſome pepper, ſalt, nutmeg, mace, a few chopped oyſters, parſley, and crumbs of bread. Roll it up tight, put it into a deep pot, and bake it in a quick oven. Make the common fiſh ſauce, and pour over it.

To dreſs dried Salmon.

Lay your dried ſalmon in ſoak two or three hours, then lay it on the gridiron, and ſhake a little pepper over it. Uſe what ſauce you like.

To ſtew a Cod.

Seaſon ſome ſlices of cod with grated nutmeg, pepper, ſalt, a bunch of ſweet herbs, and an onion ſtuck with cloves. Put them into a ſtewpan, with half a pint of white wine, and a quarter of a pint of water. Cover them cloſe, and let them ſimmer five or ſix minutes. Then ſqueeze in the juice of a lemon, put in a few oyſters, and their liquor ſtrained, a piece of butter rolled in flour, and a blade or two of mace. Cover them cloſe, and let them ſtew ſoftly. Shake the pan often, to prevent its burning. When the fiſh is enough, take out the onions and ſweet herbs, lay the cod in a warm diſh, pour the ſauce over it, and ſend it up to table.

Cod's Head and Shoulders.

Take out the gills, and the blood clean from the bone. Waſh the head very clean, rub over it a little ſalt and a glaſs of alegar, and then lay

it on your fiſh-plate. Throw a good handful of ſalt into your water when it boils, with a glaſs of alegar; then put in your fiſh, and let it boil gently for half an hour; if it be a large one, it will take three quarters of an hour. Take it up very carefully, and ſtrip off the ſkin very nicely. Set it before a briſk fire, dredge it all over with flour, and baſte it well with butter. When the froth begins to riſe, throw over it ſome very fine white bread crumbs. You muſt keep baſting it all the time to make the froth riſe well. When it is of a fine white brown, diſh it up, and garniſh it with a lemon cut in ſlices, ſcraped horſe-radiſh, barberries, a few ſmall fiſh fried and laid round it, or fried oyſters. Cut the roe and liver into ſlices, and lay over it a little of the lobſter in lumps out of the ſauce, and then ſend it up to table.

To crimp Cod.

Having cut a freſh cod into ſlices, put it into pump water and ſalt. Almoſt fill a fiſh-kettle with ſpring water, put in ſalt enough to make it taſte brackiſh, and then ſet it over a ſtove. Make it boil quick, then put in the ſlices of cod, and keep them boiling, and ſkim them very clean. Having let them boil eight or ten minutes, take them out, and lay them on a fiſh-plate. You may ſerve them up either with ſhrimp or oyſter ſauce.

To broil Cod.

Cut a cod into ſlices of about two inches thick, and dry them and flour them well. Make a good clear fire, rub the gridiron with a piece

piece of chalk, and ſet it high from the fire. Turn them often till they are quite enough, and of a fine brown; but take very great care that you do not break them. You may ſend them up with lobſter or ſhrimp ſauce.

Freſh Cod with ſweet Herbs.

Having cut a ſmall cod into five or ſix pieces, bone it, and marinade it with melted butter, the juice of a lemon, chopped parſley, ſhalots, and ſweet herbs. Then lay it on the diſh you intend for table, with all the marinade both under and over, and ſtrew it over with bread crumbs. Baſte it with melted butter, bake it in the oven, and ſerve it with any ſauce you like beſt.

To dreſs ſalt Cod.

Put your fiſh all night into water to ſoak, and, if you put a glaſs of vinegar to it, it will draw out the ſalt and make it eat freſh. Boil it the next day, and when it is enough, break it into flakes on the diſh. Pour over it parſnips boiled and beat fine with butter and cream, though egg ſauce is more generally uſed.

To dreſs Cod Sounds.

Steep them as you do the ſalt cod, and boil them in a large quantity of milk and water. When they are very tender and white, take them up, and drain the water out. Then pour the egg ſauce boiling hot over them, and ſend them up to table.

To dreſs a Turbot with Capers.

Having waſhed and dried a ſmall turbot well, put into a ſtewpan ſome thyme, parſley, ſweet herbs, and an onion ſliced. Then lay the turbot into the ſtewpan, which ſhould be juſt large enough to hold it, and ſtrew over the fiſh the ſame herbs that are under it, with ſome chives and ſweet baſil. Then pour in an equal quantity of white wine, and white wine vinegar, till the fiſh is covered. Strew in a little bay ſalt, with ſome whole pepper, and ſet the ſtewpan over a gentle ſtove, encreaſing the heat by degrees, till it is enough. Then take it off the fire, but do not take out the turbot. Set a ſaucepan on the fire with a pound of butter, two anchovies ſplit, boned, and waſhed; two large ſpoonfuls of capers cut ſmall, ſome whole chives, a little pepper, ſalt, grated nutmeg, a little flour, a ſpoonful of vinegar, and a little water. Set the ſaucepan over the ſtove, and keep ſhaking it round for ſome time. Having then put on the turbot to make it hot, put it into a diſh, and pour ſome of the ſauce over it. Lay horſe-radiſh round it, and pour what ſauce remains into a boat. In the ſame way you may dreſs ſoles, flounders, large plaice or dabs.

To fry Trout.

Having ſcaled, gutted, and waſhed them well, dry them, and lay them ſeparately on a board before the fire. Duſt them well with flour a few minutes before you fry them, and do them of a fine brown in roaſt dripping, or rendered ſuet. Serve them up with melted but-

ter

ter and criſped parſley. Perch are fried in the ſame manner.

To ſtew Trout.

Stuff a ſmall trout with grated bread, a piece of butter, chopped parſley, lemon peel grated, pepper, ſalt, nutmeg, ſavoury herbs, and yolks of eggs, all mixed together. Put it into a ſtew-pan, with a quart of good boiled gravy, ſome Madeira, an onion, a little whole pepper, a few cloves, and a piece of lemon-peel. Stew it in this gently till it is enough, and then add a little flour mixed with ſome cream, and a little catchup. Give it a boil, and ſqueeze in ſome lemon-juice.

To dreſs Carp.

Save the blood when you kill your carp, and ſcale and clean them well. Have ready ſome rich gravy made of beef and mutton, ſeaſoned with pepper, ſalt, mace, and onion. Strain it off before you ſtew your fiſh in it, and boil your carp before you ſtew it in the gravy; but take care not to boil them too much before you put them into the gravy. Let it ſtew on a ſlow fire about a quarter of an hour, and thicken the ſauce with a good lump of butter rolled in flour. Garniſh your diſh with fried oyſters, fried toaſts cut into angles, pieces of lemon, ſcraped horſe-radiſh, and the roes of the carp cut into pieces, ſome fried, and others boiled. Squeeze the juice of a lemon into the ſauce juſt before you ſend it up to table.

To fry Carp.

Having ſcaled, gutted, and cleaned a brace of carp, dry them well in a cloth, flour them, put them into a frying-pan of boiling lard, and do them of a fine brown. Fry the roes, and fry ſome thin ſlices of bread cut cornerwiſe. Lay the fiſh on a coarſe cloth to drain, then put them into the diſh, with the roes on each ſide, and the toaſt between. You may ſerve them up with anchovy ſauce.

To ſtew Carp.

Scale, gut, and waſh your carp. Put them into a ſtewpan, with two quarts of water, half a pint of white wine, a little mace, whole pepper, a little ſalt, two onions, a bunch of ſweet herbs, and a ſtick of horſe-radiſh. Cover the pan cloſe, and let it ſtand an hour and a half over a ſlow fire. Then put a gill of white wine into a ſaucepan, with two anchovies chopped, an onion, a little lemon-peel, a quarter of a pound of butter rolled in flour, a little thick cream, and a large tea-cup of the liquor the carp was ſtewed in. Boil them a few minutes, drain the carp, and add to the ſauce the yolks of two eggs mixed with a little cream. When it boils up, ſqueeze in the juice of half a lemon, diſh up your carp, and pour your ſauce hot on them.

To fry Tench.

Having gutted, waſhed, and dried your tench well in a cloth, ſlit them down the back, ſprinkle a little ſalt over them, dredge them with

with flour, and fry them of a fine brown in boiling lard. Make your ſauce of an anchovy, muſhrooms, truffles, and capers, all chopped ſmall, and ſtewed in gavy, with the juice of a lemon, and a little fiſh cullis.

To ſtew Tench.

Tench are ſtewed in the ſame manner as before directed to ſtew carp.

To ſtew Soals.

Take the fleſh from the bones of your ſoals, and cut each of them into eight pieces. Put a quart of boiled gravy into a ſtewpan, a quarter of a pint of Madeira or white wine, ſome white pepper pounded, grated nutmeg, and a piece of lemon-peel. Stew theſe together near an hour, and add ſome cream, and a piece of butter mixed in flour. Keep the ſauce ſtirring till it boil, put in the fiſh, and ſtew it a quarter of an hour. Take out the lemon-peel, and ſqueeze in ſome lemon-juice. The fiſh may be ſtewed whole in the ſame ſauce; or they may be cut as before directed, and a little gravy made with the bones and head.

To fry Soals.

Having ſcaled and trimmed your ſoals properly, ſkin the black ſide, and mix ſome bread crumbs with a very little flour. Baſte the ſoals with beaten eggs, ſtrew them over with the bread crumb, and fry them of a good colour in hog's-lard. Serve them up with anchovy ſauce, and garniſh with fried parſley.

To marinade Soals.

Boil them in ſalt and water, bone and drain them, and lay them on a diſh with their bellies upwards. Boil ſome ſpinach, and pound it in a mortar. Then boil four eggs hard, chop the yolks and whites ſeparate, and lay green, white, and yellow among the ſoals, and ſerve them up with melted butter in a boat.

Soals à la Françoiſe.

Skin and clean a pair of ſoals, and put them into an earthen diſh, with a quart of water, and half a pint of vinegar. Let them lie two hours, and then take them out, and dry them with a cloth. Then put them into a ſtewpan with a pint of white wine, a quarter of a pint of water, a very little thyme, a little ſweet marjoram, winter ſavory, and an onion ſtuck with four cloves. Put in the ſoals, ſprinkle in a very little bay-ſalt, cover them cloſe, and let them ſimmer very gently till they are enough. Then take them out, and lay them in a warm diſh before the fire. Strain the liquor, and put into it a piece of butter rolled in flour, and let it boil till of a proper thickneſs. Lay the ſoals in a diſh, and pour the ſauce over them. In the ſame manner you may dreſs a ſmall turbot, or any flat fiſh.

To dreſs Sturgeon.

Having waſhed your ſturgeon clean, lay it all night in ſalt and water, and the next morning take it out, rub it well with alegar, and let it lie in it for two hours. Have ready a fiſh kettle

kettle full of boiling water, with an ounce of bay ſalt, two large onions, and a few ſprigs of ſweet marjoram. Boil the ſturgeon till the bones will leave the fiſh, then take it up, take the ſkin off, and flour it well. Set it before the fire, baſte it with freſh butter, and let it ſtand till it is of a fine brown. Then diſh it up, and pour into the diſh any ſauce you like.

To boil Sturgeon.

Put your ſturgeon into as much liquid as will ſtew it, being half fiſh broth or water, and half white wine, with a little vinegar, ſliced roots, onions, ſweet herbs, whole pepper, and ſome ſalt. When it is done, garniſh with green parſley, and ſerve it up with caper or anchovy ſauce, or any other ſauce you like better.

To ſtew Flounders or Plaice.

Theſe fiſh are ſtewed in the ſame manner as before directed to ſtew ſoals. As to frying or boiling them, that buſineſs is too ſimple to need any deſcription here.

To fricaſſee Flounders and Plaice.

Having cleaned the fiſh, and taken off the black ſkin, but not the white, cut the fleſh from the bones into long ſlices, and dip them into yolk of egg. Strew over them ſome bread raſpings, and fry them in clarified butter. When they are enough, lay them upon a plate, and keep them hot. To make your ſauce, take the bones of the fiſh, and boil them in ſome water. Then put in an anchovy, ſome thyme, parſley, a little pepper, ſalt, cloves, and mace.

mace. Let theſe ſimmer till the anchovy is diſſolved, and then take the butter the fiſh was fried in, and put it into a pan over the fire. Shake ſome flour into it, and keep ſtirring it while the flour is ſhaking in. Then ſtrain the liquor into it, and let it boil till it is thick. Squeeze ſome lemon juice into it, put the fiſh into a diſh, and pour the ſauce over them.

To broil Mackarel.

Firſt clean your mackarel well, then ſplit them down the back, and ſeaſon them with pepper, ſalt, ſome mint, parſley, and fennel, all chopped very fine. Flour them, and fry them of a fine light brown, and put them on a diſh and ſtrainer. Uſe fennel and butter for ſauce, and garniſh with parſley.

To fry Whitings.

Having waſhed, gutted, and ſkinned them, turns their tails into their mouths, dry them in a cloth, and flour them well all over. Fill the frying pan with lard enough to cover them, and when it boils, put them in, and fry them of a fine brown. Lay them on a coarſe cloth to drain, and then put them on a warm diſh. Make ſhrimp, oyſter, or anchovy ſauce.

To broil Whitings or Haddocks.

Gut, waſh them, dry them well with a cloth, and rub a little vinegar over them, as it will keep on the ſkin better. Duſt them well with flour, rub your gridiron with butter, and let it be very hot when you lay on the fiſh, otherwiſe they will ſtick. Turn them two or three

three times while doing. When they are enough, lay pickles round them, with plain melted butter, and ſend them up to table.

To ſtew Pike.

Having made a brown with butter and flour, add a pint of red wine, a bundle of herbs, four cloves, twenty-four ſmall onions half boiled, pepper, and ſalt, and then the pike cut into pieces. Stew it ſlowly till the fiſh is done. Take out the bundle of herbs, and add a piece of butter. When it is ready to ſerve, add two chopped anchovies, and a ſpoonful of capers. Garniſh with fried bread, and pour the ſauce over the fiſh. You may add artichoke bottoms, muſhrooms, &c. if you pleaſe.

To fry Perch.

Scale, gut, and waſh your perch clean. Score them at ſome diſtance on the ſides, but not very deep. Dry them well, flour them all over, and fry them in oiled butter. When they are of a fine brown, lay ſome criſped parſley round the fiſh, and ſend them up to table with plain butter; or you may make for them the following ſauce. To two ounces of browned butter put ſome flour, a few chives chopped ſmall, ſome parſley, a few muſhrooms cut ſmall, and a little boiling water. Lay the perch in this liquor after they are fried, and let them ſtew gently for four or five minutes. Then lay them in a warm diſh, add two large ſpoonfuls of capers cut ſmall, thicken it with butter and flour, and pour it over them.

To dreſs Perch in Water Souchy.

Scale, gut, and waſh your perch, and put ſome ſalt into your water. When it boils, put in your fiſh, with an onion cut in ſlices, and ſeparated into round rings, and a handful of parſley. Put in as much milk as will turn the water white. When the perch is enough, put them in a ſoup-diſh, and pour a little of the water over them, with the parſley and the onions. Serve them up with parſley and butter in a boat. If you do not like the onions, they may be omitted. Trout may be boiled in the ſame manner.

To ſtew Eels.

Having ſkinned, gutted, and waſhed your eels very clean in ſix or eight waters, cut them in pieces about as long as your finger. Put juſt water enough for ſauce, and put in a ſmall onion ſtuck with cloves, a ſmall bundle of ſweet herbs, a blade or two of mace, and ſome whole pepper in a thin muſlin rag. Cover it cloſe, and let them ſtew very ſoftly. Put in a piece of butter rolled in flour, and a little chopped parſley. When you find they are quite tender, and well done, take out the onion, ſpice, and ſweet herbs. Put in ſalt enough to ſeaſon it, and diſh them up with the ſauce.

To fricaſſee Eels.

Skin three or four larch eels, and notch them from end to end. Cut them into four or five pieces each, and lay them in ſome ſpring water for half an hour to crimp them. Dry them

them in a cloth, and toſs them over the fire a few minutes in a bit of freſh butter, a green onion or two, and a little parſley minced; but take care, that the colour of neither is altered by burning your butter. Pour in about a pint of white wine, and as much good broth, ſome pepper, ſalt, and a blade of mace. Stew all together about three quarters of an hour, and thicken it with a bit of butter and flour. Beat the yolks of four or five eggs ſmooth, with two or three ſpoonfuls of broth; grate in a little nutmeg, and put in a little minced parſley. Juſt before you want to ſerve it up, let your eels be boiling hot, and then pour in your eggs, &c. but take care that you do not let it curdle, by keeping it too long on the fire after the eggs are in. Toſs it over the fire for a moment, add the juice of a lemon, and ſerve it up. Tench cut in pieces may be done in the ſame manner.

To broil Eels.

Having ſkinned and cleanſed your eels, rub them with the yolk of an egg, ſtrew over them bread crumbs, chopped parſley, ſage, pepper, and ſalt. Baſte them well with butter, and ſet them in a dripping-pan. Roaſt or broil them, and ſerve them up with parſley and butter.

To fry Eels.

Cut one or two eels into pieces, cut out the back-bone, and ſcore it on both ſides. Marinade it about half an hour in vinegar, with parſley, ſliced onions, ſhalots, and four cloves. Then drain it, baſte it with eggs and bread crumbs, and fry it of a good colour. Garniſh with fried

fried parſley, and ſerve it up with a reliſhing ſauce.

To pitchcock Eels.

Having ſkinned, gutted, and waſhed your eels, dry them with a cloth. Sprinkle them with pepper, ſalt, and a little dried ſage, turn them backward and forward, and ſkewer them. Rub your gridiron with beef ſuet, broil them of a good brown, put them on your diſh with melted butter, and garniſh with fried parſley.

To fricaſſee Oyſters.

Put a little butter into a ſtewpan, a ſlice of ham, a bundle of ſweet herbs, and an onion ſtuck with two cloves. Stew it a little on a ſlow fire, then add a little flour, ſome good broth, and a piece of lemon-peel. Then put ſcalded oyſters to it, and ſimmer them a little. When it is ready, thicken it with the yolks of two eggs, a little cream, and a bit of good butter. Take out the ham, bundle of herbs, onion, and lemon-peel, and ſqueeze in a lemon.

To dreſs Herrings.

The general method of dreſſing herrings is either to broil or fry them, and ſerve them up with melted butter.

Herrings with Muſtard Sauce.

Having gutted and wiped your herrings very clean, melt ſome butter, and put to it chopped parſley, ſhalots, green onions, pepper, and ſalt. Dip the herrings in this, and roll them in bread crumbs. Then broil them, and ſerve them with a ſauce made of melted butter, flour, broth, a little

a little vinegar, pepper, and ſalt. When done, put to them as much muſtard as you think proper.

To fry Herrings.

Scale, gut them, cut off their heads, waſh them clean, dry them in a cloth, flour them, and fry them in butter. Peel and cut thin a good many onions, and fry them of a light brown with the herrings. Lay your herrings in the diſh, and the onions round them, and put butter and muſtard in a cup.

To bake Herrings.

Clean your herrings well, lay them on a board, take a little black and Jamaica pepper, a few cloves, a good deal of ſalt, and mix them together. Rub it all over the fiſh, lay them ſtraight in a pot, cover them with alegar, tie ſtrong paper over the pot, and bake them in a moderate oven. If your alegar is good, they will keep two or three months. They may be ſerved up either hot or cold.

To bake Sprats.

Having rubbed your ſprats with ſalt and pepper, to every two pints of vinegar put one pint of red wine. Diſſolve a pennyworth of cochineal, and lay your ſprats in a deep earthen diſh. Pour in as much red wine, vinegar, and cochineal, as will cover them. Tie a paper over them, and ſet them in an oven all night. They will keep ſome time, and eat well.

To make an Eel Pie.

Skin, gut, and waſh your eels very clean, and cut them into pieces about an inch and a half

half long. Seaſon them with pepper, ſalt, and a little dried ſage rubbed ſmall. Put them into a diſh with as much water as will juſt cover them. Make a good puff-paſte, lay on the lid, and ſend the pie to the oven, which muſt be quick, but not ſo quick as to burn the cruſt.

Salmon Pie.

Make a good cruſt, take a piece of freſh ſalmon, cleanſe it well, and ſeaſon it with pepper, ſalt, mace, and nutmeg. Put a piece of butter at the bottom of your diſh, and then lay in the ſalmon. Melt butter in proportion to the ſize of your pie, and then take a lobſter, boil it, pick out all the fleſh, chop it ſmall, and mix it well with the butter. Pour it over your ſalmon, put on the lid, and bake it well.

Turbot Pie.

Parboil your turbot, and then ſeaſon it with a little pepper, ſalt, cloves, nutmeg, and ſweet herbs cut fine. When you have made your paſte, lay the turbot in your diſh, with ſome yolks of eggs, and a whole onion, which laſt muſt be taken out when the pie is baked. Lay plenty of freſh butter on the top, put on the lid, and bake it.

Lobſter Pie.

Having boiled two or three lobſters, take the meat out of the tails, and cut it into different pieces. Then take out all the ſpawn, and the meat of the claws; beat it well in a mortar, and ſeaſon it with pepper, ſalt, two ſpoonfuls of vinegar, and a little anchovy-liquor. Melt half a pound

a pound of freſh butter, with the crumbs of a halfpenny roll rubbed through a fine cullender, and the yolks of ten eggs. Put a fine puff-paſte over the diſh, lay in the tails firſt, and then the reſt of the meat on them. Put on the lid, and bake it in a ſlow oven.

To dreſs a Turtle.

Kill your turtle, which we will ſuppoſe to be of about thirty pounds weight, the night before you intend to dreſs it. Cut off the head, and let it bleed three or four hours. Then cut off the fins, and the callapee from the callapaſh, and take care you do not burſt the gall. Throw all the inwards into cold water; but keep the guts and tripe by themſelves, and ſlip them open with a penknife, waſh them very clean in ſcalding water, and ſcrape off all the inward ſkin. As you do them, throw them into cold water, waſh them out of that, and put them into freſh water, and let them lie all night, ſcalding the fins and edges of the callapaſh and callapee. Cut the meat off the ſhoulders, hack the bones, and ſet them over the fire, with the fins, in about a quart of water. Put in a little mace, nutmeg, chyan, and ſalt. Let it ſtew about three hours, then ſtrain it, and put the fins by for uſe. The next morning, take ſome of the meat you cut off the ſhoulders, and chop it ſmall, as for ſauſages, with about a pound of beef or veal ſuet. Seaſon with mace, nutmeg, ſweet marjoram, parſley, chyan, and ſalt, to your taſte, three or four glaſſes of Madeira wine, and ſtuff it under the two fleſhy parts of the meat. If you have any left, lay it over, to

prevent

prevent the meat from burning. Cut the remainder of the meat and fins in pieces, about the ſize of an egg; ſeaſon it pretty high with chyan, ſalt, and a little nutmeg, and put into the callapaſh. Take care that it be ſewed or ſecured up at the end, to keep in the gravy. Then boil up the gravy, and add more wine, if required, and thicken it a little with butter and flour. Put ſome of it to the turtle, and ſet it in the oven, with a well buttered paper over it to keep it from burning; and when it is about half baked, ſqueeze in the juice of one or two lemons, and ſtir it up. The callapaſh, or back, will take half an hour more baking than the callapee, which two hours will do. The guts muſt be cut in pieces two or three inches long, the tripes in leſs, and put into a mug of clear water, and ſet in the oven with the callapaſh. When it is properly drained from the water, it is to be mixed with the other parts, and ſent up very hot to table.

To dreſs a Mock Turtle.

Take a calf's head, ſcald off the hair as from a pig, then clean it, and cut off the horny part in thin ſlices, with as little of the lean as poſſible. Chop the brains, and have ready between a quart and three pints of ſtrong mutton or veal gravy, with a quart of Madeira wine, a large ſpoonful of chyan, a large onion cut very ſmall, half the peel of a large lemon ſhred as fine as poſſible, a little ſalt, the juice of four lemons, and ſome ſweet herbs cut ſmall. Stew all theſe together till the head is very tender, which will require about an hour and a half. Then have

ready

ready the back ſhell of a turtle, lined with a paſte made of flour and water, which muſt firſt be ſet in the oven to harden, then put in the ingredients, and ſet it in the oven to brown. When that is done, lay the yolks of eggs boiled hard, and forcemeat balls round the top. Some parboil the head the day before, take out the bones, and then cut it into ſlices.

TO DRESS ROOTS *and* VEGETABLES.

To dreſs Cabbages.

HAVING cut your cabbage into quarters, boil it in plenty of water, with a handful of ſalt. When it is tender drain it on a ſieve, but never preſs it. Savoys and greens are boiled in the ſame manner; but they ſhould be always boiled by themſelves.

To dreſs Brocoli.

Strip off all the branches till you come to the top one, and then carefully peel off the hard outſide ſkin that is on the ſtalks and little branches, and throw them into water. Throw a little ſalt into a ſtewpan, and put in your brocoli as ſoon as it boils. When the ſtalks are tender, it will then be enough. Put in a piece of toaſted bread, dipped in the water the brocoli was boiled in, at the bottom of your diſh, and put your brocoli on the top of it. Send it up to table laid in bunches, with butter in a boat.

To

To dreſs Cauliflowers.

Cut off the ſtalks, but leave a little green on. Boil them in ſpring water and ſalt, and about a quarter of an hour will do them; but take care that they do not boil too faſt, as that will ſpoil them. Some people boil them in milk and water, without ſalt.

To dreſs Spinach.

Spinach muſt be clean picked, and waſhed in ſeveral waters. Put it into a ſaucepan that will juſt hold it, throw a little ſalt over it, and cover the pan cloſe, but put no water in, and ſhake the pan often. When the ſpinach is ſhrunk, and fallen to the bottom, and the liquor that comes out of it boils up, it is enough. Throw it into a clean ſieve to drain, and give it a ſqueeze between two plates. Put it on a plate, and ſerve it up with butter in a boat, but never pour any over it. Sorrel is ſtewed in the ſame manner.

To dreſs French Beans.

If your French beans are not very ſmall, ſplit and quarter them, and throw them into ſalt and water. Boil them in plenty of water, with ſome ſalt, and take them up as ſoon as they are tender. All ſorts of greens ſhould boil as quick as poſſible, as it preſerves their colour.

To dreſs Aſparagus.

Having ſcraped your aſparagus, tie them in bundles, cut them even, and throw them into water. Tie them up into little bundles, and put

cloſe, and ſet them in a dry place. It will keep good a great while, if made agreeable to theſe directions.

To pot a Hare.

Caſe your hare, and waſh it perfectly clean. Then cut it up as you do for eating, put it into a pot, and ſeaſon it with pepper, ſalt, and mace. Put on it a pound of butter, tie it down cloſe, and bake it in a bread oven. When it comes out, pick the meat clean from the bones, and pound it very fine in a mortar, with the fat from your gravy. Then put it cloſe down in your pots, and pour clarified butter upon it.

To collar a Hare.

Having boned your hare, lard it with thick pieces of bacon, and ſeaſon it with ſpices and ſalt. You may put into it a forcemeat, or not, juſt as you like. Roll it up very tight, and tie it faſte together. Braze it with ſlices of veal, half a pint of white wine, a pint of broth, and cover it over with ſlices of bacon. You may put ſuch meat and ſeaſoning to make jelly of the braze afterwards as you like. Serve up the hare cold with it, either whole or in ſlices.

To collar Beef.

Bone a piece of a thin flank of beef, and cut off the ſkin. Salt it with two ounces of ſalt-petre, the like quantity of ſal-prunella, and alſo of bay-ſalt, half a pound of coarſe ſugar, and two pounds of common ſalt. Beat the hard ſalts very fine, and mix all together. Turn it every day, and rub it well with the brine for eight days; then take it out, waſh it, and wipe

it dry. Take a quarter of an ounce of cloves, the like quantity of mace, twelve corns of all-ſpice, and a nutmeg beaten very fine, with a ſpoonful of beaten pepper, a large quantity of chopped parſley, and ſome ſweet herbs ſhred fine. Sprinkle this mixture on the beef, and roll it up very tight; then put a coarſe cloth round it, and tie it very tight with beggars tape. Boil it in a copper of water; and, if it is a large collar, it will take ſix hours boiling, but a ſmall one will be done in five. When it is done, take it out, and put it into a preſs; but, if you have not that convenience, put it between two boards, with a weight on the uppermoſt, and let it remain in that ſtate till it is thoroughly cold. Then take it out of the cloth, cut it into thin ſlices, lay them on a diſh, and ſend them up to table. Raw parſley may be uſed as a garniſh.

Breaſt of Mutton collared.

Take a breaſt of mutton, ſkin and bone it, and roll it up in a collar like a breaſt of veal. Put a quart of milk and a quarter of a pound of butter in the dripping-pan, and baſte the meat with it well while it is roaſting. Put ſome good gravy into the diſh and into a boat, with ſome currant jelly in another boat, and ſerve it up.

To collar a Breaſt of Veal.

Bone the fineſt breaſt of veal you can procure, and rub it over with the yolks of two eggs; ſhew over it ſome crumbs of bread, a little grated lemon peel, a little pepper and ſalt, and a handful of chopped parſley. Roll it up hard,

hard, and bind it tight with packthread. Wrap it in a cloth, boil it an hour and a half, and then take it up, and ſet it to cool. As ſoon as it has cooled a little, take off the cloth, and cut off the packthread carefully, leſt you open the veal. Cut it into five ſlices, lay them on a diſh with the ſweetbread boiled, and cut in thin ſlices, and laid round them with ten or twelve forcemeat balls. Pour your white ſauce over it, and garniſh with barberries or green pickles. Make your white ſauce in the following manner. Take a pint of good veal gravy, put to it a ſpoonful of lemon pickle, half an anchovy, a tea-ſpoonful of muſhroom powder, or a few pickled muſhrooms. Give it a gentle boil, and then put in half a pint of cream, and the yolks of two eggs finely beaten. Shake it over the fire after the eggs and cream are in, but do not let it boil, as that will curdle it.

To collar a Pig.

Take a fine young roaſting pig, kill it as before directed, dreſs off the hair, and draw it. Waſh it clean, rip it open from one end to the other, and take out all the bones Rub it all over with pepper and ſalt, a little cloves and mace finely beaten, ſix ſage leaves, and ſweet herbs, chopped ſmall. Roll up your pig tight, and bind it with a fillet. Fill the pot you intend to boil it in with ſoft water, a bunch of ſweet herbs, ſome pepper-corns, ſome cloves mace, a handful of ſalt, and a pint of vinegar. When the liquor boils, put in your pig; boil it till it is tender, and then take it up. When it is al-

moſt cold, bind it over again, put it into an earthen pan, pour over it the liquor your pig was boiled in, and always keep it covered. When you want it for uſe, take it out of the pan, untie the fillet as far as you want to cut it, and then cut it into ſlices, and lay them in your diſh. Garniſh with parſley, and ſend it up to table.

PIES AND TARTS.

To make Paſte for large Pies.

BEFORE we enter on the making of pies, it may not be improper to give ſome inſtructions for making the different ſorts of paſte. The method of making Meat, Poultry, Game, and Fiſh Pies, will be found in the preceding chapters, under the heads of beef, mutton, &c.

To make a good paſte for large pies, put the yolks of three eggs to a peck of flour, pour in ſome boiling water, then put in half a pound of ſuet, and a pound and a half of butter. Skim off the butter and ſuet, and as much of the liquor as will make it a light good cruſt. Work it up well, and roll it out.

To make a Puff paſte.

Rub a pound of butter into a quarter of a peck of flour, and make it up in a light paſte with cold water, juſt ſtiff enough to work it up. Then roll it out about as thick as a crown piece, and put a layer of butter all over. Sprinkle on a little flour, double it up, and roll it out again. Double it, and roll it out three times, and it will then be a good puff-paſte.

To

To make a ſhort Cruſt.

Put ſix ounces of butter into eight of flour, and mix it up with as little water as poſſible, ſo as to have it a ſtiffiſh paſte. Beat it well, and roll it thin. This is the beſt cruſt for all tarts that are to be eaten cold, and for preſerved fruit. Bake it in a moderate oven.

To make a Paſte for Cuſtards.

Put ſix ounces of butter to half a pound of flour, the yolks of two eggs, and three ſpoonfuls of cream. Mix them together, and let them ſtand a quarter of an hour. Then work it up and down, and roll it very thin.

To make a Paſte for Tarts.

Mix three quarters of a pound of butter with one pound of flour, and beat it well with a rolling pin.

To make a criſp Paſte for Tarts.

Beat the white of an egg to a ſtrong froth, put in by degrees four ounces of double refined ſugar, with about as much gum as will lie upon a ſixpence, beaten and ſifted fine. Beat it half an hour, and it will be then fit for uſe.

Beef Steak Pie.

Beat ſome rump ſteaks with a rolling-pin, and then ſeaſon them with pepper and ſalt to your palate. Make a good cruſt, lay in your ſteaks, and then pour in as much water as will half fill the diſh. Put on the cruſt, ſend it to the oven, and let it be well baked.

A Lamb Pie.

Having cut your lamb into ſmall pieces, ſeaſon it with pepper, ſalt, cloves, mace, and nutmeg, finely beaten. Make a good puff-paſte cruſt, lay it into your diſh, then put in your meat, and ſtrew on it ſome ſtoned raiſins and currants clean waſhed, and add ſome ſugar. Then lay on ſome forcemeat balls made ſweet, and, if in the ſummer, you may put in ſome artichoke bottoms boiled; but, in the winter time, you may uſe ſcalded grapes. Add to theſe ſome Spaniſh potatoes boiled, and cut into pieces; ſome candied citron and orange, ſome lemon peel, and three or four blades of mace. Put butter on the top, cloſe up your pie, and bake it. Againſt it is done, have ready the following. Mix the yolks of three eggs with a pint of wine, and ſtir them well together over the fire one way, till it is of a proper thickneſs. Then take it off, put in ſugar enough to ſweeten it, and ſqueeze in the juice of a lemon. Raiſe the lid of your pie, put this hot into it, cloſe it up again, and ſend it to table.

To make a fine ſweet Veal Pie.

Seaſon your veal with ſalt, pepper, cloves, mace, and nutmeg, all beaten fine. Cut your meat into little pieces, and having made a good puff paſte cruſt, lay it into your diſh. Then lay in your meat, ſtrew on it ſome currants and ſtone raiſins clean waſhed, and ſome ſugar. Then lay on it ſome forcemeat balls made ſweet, and in the ſummer ſome artichoke bottoms boiled, and ſcalded grapes in the winter.

Boil

Boil Spaniſh potatoes cut in pieces, candied citron, candied orange, and lemon peel, and three or four blades of mace. Put butter on the top, cloſe up your pie, and bake it. Have ready againſt it comes out of the oven, a caudle thus made. Take a pint of white wine, and mix in it the yolks of three eggs; ſtir it well together over the fire one way all the time, till it be thick. Then take it off, ſtir in ſugar enough to ſweeten it, and ſqueeze in the juice of a lemon. Pour it hot into your pie, and cloſe it up again.

A ſavoury Lamb Pie.

Cut your meat into pieces, and ſeaſon it to your palate with pepper, ſalt, mace, cloves, and nutmeg, finely beaten. Having made a good puff-paſte cruſt, put your meat into it, with a few lamb-ſtones and ſweetbreads ſeaſoned like your meat. Then put in ſome oyſters and forcemeat balls, hard yolks of eggs, and the tops of aſparagus two inches long, firſt boiled green. Put butter all over the pie, put on the lid, and ſet it in a quick oven an hour and a half. In the mean time, take a pint of gravy, the oyſter liquor, a gill of red wine, and a little grated nutmeg. Mix all together with the yolks of two or three eggs finely beaten, and keep ſtirring it one way all the time. When it boils pour it into your pie, put on the lid again, and ſend it up to table.

To make a Veniſon Paſty.

Bone a neck and breaſt of veniſon, and ſeaſon them well with pepper and ſalt. Put them

into a deep pan, with the beſt part of a neck of mutton ſliced and laid over them. Pour in a glaſs of red wine, put a coarſe paſte over it, and bake it two hours. Then lay the veniſon in a diſh, pour the gravy over it, and put on it a pound of butter. Make a good puff-paſte, and lay it near half an inch thick round the edge of the diſh. Roll out the lid, which muſt be a little thicker than the paſte on the edge of the diſh, and lay it on. Then roll out another lid pretty thin, and cut it into flowers, leaves, or whatever form you pleaſe, and lay it on the lid. It may be eaten either hot or cold.

A Cheſhire Pork Pie.

Skin a loin of pork, cut it into ſteaks, and ſeaſon it with ſalt, nutmeg, and pepper. Make a good cruſt, put a layer of pork, then a layer of pippins pared and cored, and a little ſugar, enough to ſweeten the pie, and then a layer of pork. Put in half a pint of white wine, lay ſome butter on the top, and cloſe your pie. It will take a pint of wine, if your pie be a large one.

A Sucking Pig Pie.

Having boned your pig thoroughly, lard the leg and ſhoulders with bacon ſeaſoned with ſpices, and ſweet herbs chopped. Put it in a raiſed cruſt of its own length, and ſeaſon it with ſpices, ſweet herbs chopped, and a pound of butter. Cover it over with thin ſlices of bacon, then finiſh the pie, and bake it about three hours. When it is nearly done, add to it two glaſſes

glaſſes of white wine, and let it be ſerved up cold.

To make an Apple Tart.

Scald eight or ten large codlings, and ſkin them as ſoon as they are cold. Beat the pulp very fine with a ſpoon, and then mix the yolks of ſix eggs, and the whites of four. Beat all together as fine as poſſible, and put in grated nutmeg and ſugar to your taſte. Melt ſome freſh butter, and beat it till it is like a fine cream. Then make a fine puff-paſte, cover a tin patty-pan with it, and pour in the ingredients, but do not cover it with the paſte. Bake it a quarter of an hour, then ſlip it out of the patty-pan on a diſh, and ſtrew over it ſome ſugar finely beaten and ſifted.

To make an Apple Pie.

Having laid a good puff-paſte round the ſides of the diſh, pare and quarter your apples, and and take out the cores. Lay a row of apples thick, throw in half the ſugar you intend to uſe, throw over it a little lemon-peel minced fine, and ſqueeze over them a little lemon; ſprinkle in a few cloves, and then put in the reſt of your apples and your ſugar. Sweeten to your palate, and ſqueeze a little more lemon. Boil the peelings of the apples and the cores in water, with a blade of mace, till it is very good. Strain it, and boil the ſyrup with a little ſugar, till it is conſiderably reduced in quantity. Pour it into your pie, put on the upper cruſt, and bake it. You may beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg and ſugar. Put it over a ſlow fire, and

keep ſtirring it till it is ready to boil. Then take off the lid, and pour in the cream. Cut the cruſt into little three corner-pieces, ſtick them about the pie, and ſend it to table cold. You may, if you think proper, when you make pour pie, put in a little quince or marmalade. A pear pie may be made in the ſame manner, but you muſt omit the quince.

To make a Codling Pie.

Take ſome ſmall codlings, put them into a pan with ſpring water, lay vine leaves on them, and cover them with a cloth, wrapped round the cover of the pan to keep in the ſteam. As ſoon as they grow ſoft, peel them, and put them in the ſame water as the vine leaves. Hang them high over the fire to green, and, when you ſee them of a fine colour, take them out of the water, and put them into a deep diſh, with as much powder or loaf ſugar as will ſweeten them. Make the lid of a rich puff-paſte, and bake it. When it comes from the oven, take off the lid, and cut into little pieces, like ſippets, and ſtick them round the inſide of the pie, with the points upwards. Then make a good cuſtard, and pour it over your pie. Make your cuſtard thus. Boil a pint of cream with a ſtick of cinnamon, and ſugar enough to make it a little ſweet. As ſoon as it is cold, put in the yolks of four eggs well beaten, ſet it on the fire, and keep ſtirring it till it grows thick; but take care not to let it boil, as that will curdle it. Pour this into your pie, pair thin a little lemon, cut the peel like ſtraws, and lay it on the top of your pies.

To

To make a Cherry Pie.

Having made a good cruſt, lay a little of it round the ſides of the diſh, and throw ſugar at the bottom. Then lay in your fruit, and ſome ſugar at the top. You may, if you pleaſe, add ſome red currants, which will give an additional flavour to your pie. Then put on your lid, and bake it in a ſlack oven. You may make plumb or gooſeberry pies in the ſame manner.

Orange or Lemon Tarts.

Having rubbed half a dozen large oranges or lemons with ſalt, put them into water, with a handful of ſalt in it, for two days. Then change them every day with freſh water, without ſalt, for a fortnight. Boil them till they are tender, and then cut them into half quarters corner-wiſe as thin as poſſible. Take half a dozen pippins, pared, cored, and quartered, and put them into a pint of water. Let them boil till they break, then put the liquor to your oranges or lemons, half the pulp of the pippins well broken, and a pound of ſugar. Boil theſe together a quarter of an hour, then put it into a pot, and ſqueeze into it the juice of either an orange or a lemon, according to which of the tarts you intend to make. Two ſpoonfuls will be ſufficient to give a proper flavour to your tart. Put fine thin puff-paſte into your patty-pans, which muſt be ſmall and ſhallow. Before you put your tarts into the oven, take a feather or bruſh, and rub them over with melted butter, and then ſift ſome double-refined ſugar over them, which will form a pretty icing, and make them have a very agreeable appearance.

To make a Tart de Moi.

Having made a puff-paſte, lay it round your diſh, and then put in a layer of biſcuit, a layer of butter and marrow, and then a layer of all ſorts of ſweetmeats, or at leaſt as many as you have, and continue to do ſo till your diſh is full. Boil a quart of cream, and thicken it with four eggs, and a ſpoonful of orange-flower water. Sweeten it with ſugar to your palate, and pour it over the reſt. It will be ſufficiently baked in half an hour.

To make a Mince Pie.

Boil a neat's tongue two hours, then ſkin it, and chop it as ſmall as poſſible. Chop alſo very ſmall three pounds of beef ſuet, three pounds of good baking apples, four pounds of currants, clean waſhed, picked, and well dried before the fire, a pound of jar-raiſins ſtoned and chopped ſmall, and a pound of powder ſugar. Mix them all together with half a pound of mace, as much nutmeg, a quarter of an ounce of cloves, the ſame quantity of cinnamon, and a pint of French brandy. Make a rich puff-paſte, and as you fill up the pie, put in a little candied citron and orange cut into ſmall pieces.

A Partridge Pie.

Truſs two brace of partridges in the ſame manner as you do a fowl for boiling. Put ſome ſhalots into a marble mortar, with ſome parſley cut ſmall, the liver of the partridges, and twice the quantity of bacon. Beat theſe well together, and ſeaſon them with pepper, ſalt, and a blade or two of mace. When theſe are all pounded

pounded to a paſte, add to them ſome freſh muſhrooms. Raiſe the cruſt for the pie, and cover the bottom of it with the ſeaſoning. Then lay the partrides, without any ſtuffing in them, and put the remainder of the ſeaſoning about the ſides, and between the partridges. Mix together ſome pepper and ſalt, a little mace, ſome ſhalots ſhred fine, freſh muſhrooms, and a little bacon beat fine in a mortar. Strew this over the partridges, and lay on ſome thin ſlices of bacon. Then put on the lid, ſend it to the oven, and two hours will bake it. When it is done, remove the lid, take out the ſlices of bacon, and ſkim off the fat. Pour in a point of rich veal gravy, ſqueeze in the juice of an orange, and ſend it hot to table.

To make a Chicken Pie.

Having covered the bottom of your diſh with a puff-paſte, upon that, round the ſides, lay a thin layer of forcemeat. Cut two ſmall chickens into pieces, and ſeaſon them high with pepper and ſalt. Put ſome of the pieces into the diſh, then a ſweetbread or two cut into pieces, and well ſeaſoned; a few truffles and morels, ſome artichoke bottoms quartered, yolks of eggs boiled hard, chopped a little, and ſtrewed over the top. Then put in a little water, and cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. You may add freſh muſhrooms, aſparagus tops, and cockſcombs, if you wiſh to make your pie richer.

A Giblet

A Giblet Pie.

Clean two pair of giblets well, and put all but the livers into a ſaucepan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of ſweet herbs, and a large onion. Cover them cloſe, and let them ſtew very gently till they be tender. Cover your diſh with a good cruſt, lay at the bottom a fine rump ſteak, ſeaſoned with pepper and ſalt. Put in your giblets, with the livers, and ſtrain the liquor they were ſtewed in. Then ſeaſon it with ſalt, and pour it into your pie. Put on the lid, and bake it half an hour.

A Pigeon Pie.

Having picked and cleaned your pigeons very nicely, and ſeaſoned them with pepper and ſalt, put a large piece of butter, with pepper and ſalt, into each of their bellies. Then cover your diſh with a puff-paſte cruſt, lay in your pigeons, and put between them the necks, gizzards, livers, pinions, and hearts, with the yolk of a hard egg, and a beef ſteak in the middle. Put as much water as will nearly fill the diſh, lay on the top-cruſt, and bake it well,

Duck Pie.

Having ſcalded two ducks, and made them very clean, cut off the feet, pinions, necks, and heads. Take out the gizzards, livers, and hearts, pick all clean, and ſcald them. Pick out the fat of the inſide, lay a good puff paſte cruſt all over the diſh, ſeaſon the ducks, both inſide and out, with pepper and ſalt, and lay them

them in the diſh, with the giblets at each end, properly ſeaſoned. Put in as much water as will nearly fill the pie, lay on the cruſt, and let it be well baked.

A Gooſe Pie.

Having quartered your gooſe, ſeaſon it well with pepper and ſalt, and lay it in a raiſed cruſt. Cut half a pound of butter into pieces, and put it in different places on the top. Then lay on the cruſt, and ſend it to a moderately heated oven to bake.

A Rabbit Pie.

Quarter a couple of young rabbits; take a quarter of a pound of bacon, and pound it in a marble mortar, with the livers, ſome pepper, ſalt, a little mace, ſome parſley cut ſmall, ſome chives, and a few leaves of ſweet baſil. When theſe are all finely beaten, make the paſte, and cover the bottom of the pie with the ſeaſoning. Then put in the rabbits, pound more bacon in a mortar, and with it ſome freſh butter. Cover the rabbits with this, and lay over it ſome thin ſlices of bacon. Put on the lid, and ſend it to the oven. It will take two hours baking. When it is done, remove the lid, take out the bacon, and ſcum off the fat. If there is not gravy enough in the pie, pour in ſome rich mutton or veal gravy boiling hot.

PUDDINGS.

WE need not here mention, that the cloth in which you boil puddings ſhould be perfectly clean; but it may not be amiſs to tell the cook, that the cloth ſhould be dipped in boiling water, and dredged with flour. A bread pudding may be tied looſe; but a batter pudding muſt be tied cloſe, and no pudding muſt be put into the pot till the water boils. Puddings may be boiled in a baſon; in which caſe, butter the baſon, and let it have plenty of water, and turn it frequently. As ſoon as you think it is enough, take it out of the pot, and let it ſtand a ſhort time to cool. Then take off the ſtring, wrap the cloth round the baſon, and laying the diſh over it, turn the pudding into it, in doing which you muſt take care that you do not break the pudding, as every light pudding is very liable to that accident. In making a batter pudding, begin with mixing the flour well with a little milk, after which gradually put in the ingredients, and thus your pudding will be perfectly ſmooth, and without lumps. In making all ſorts of puddings, ſtrain the eggs when you beat them, ſo that they may have neither treadles nor lumps in them. Bread and cuſtard puddings that are to be baked require time, and a moderate oven to raiſe them; but batter and rice puddings require a quick oven. Before you put in the pudding, remember to butter the diſh or pan,

A Veal

A Veal Suet Pudding.

Cut the crumb of a three-penny loaf into ſlices. Boil and pour two quarts of milk on the bread, and then put to it one pound of melted veal ſuet. Add to theſe one pound of currants, half a nutmeg, ſix eggs well mixed together, and ſugar to your taſte. This pudding may be either boiled or baked; but take care to butter well the inſide of the diſh.

Beef Steak Pudding.

Make a good cruſt with dripping, or mutton ſuet, if you have it, ſhred fine. Make a thick cruſt, take a piece of ſalt beef, which has been twenty-four hours in ſoft water. Seaſon it with a little pepper, put it into the cruſt, roll it up cloſe, tie it in a cloth, and boil it. If it be about four or five pounds, boil it five hours.

Pork Pudding.

Having made a good cruſt with dripping or mutton ſuet ſhred fine, take a piece of ſalt pork, which has been twenty-four hours in ſoft water, and ſeaſon it with a little pepper. Put it into the cruſt, roll it up cloſe, tie it in a cloth, and boil it. It will require five hours boiling, if it be about four or five pounds weight. You may make a mutton pudding in the ſame manner, only cut it into thin ſteaks, ſeaſon them with pepper and ſalt, and boil it three hours, if it be large; but if it be ſmall, two hours will do it. Indeed, the time of boiling muſt be regulated by the ſize of it.

A Hunting

A Hunting Pudding.

Beat up the yolks of ten eggs, and the whites of ſix, with half a pint of cream, ſix ſpoonfuls of flour, a pound of beef ſuet chopped ſmall, a pound of currants well waſhed and picked, a pound of jar raiſins ſtoned and chopped ſmall, two ounces of candied citron, orange and lemon, ſhred fine, two ounces of fine ſugar, a ſpoonful of roſe-water, a glaſs of brandy, and half a nutmeg grated. Mix all well together, tie it up in a cloth, and boil it four hours. Remember to put it in when the water boils, and keep it boiling all the time.

A Cuſtard Pudding.

Boil a pint of thick cream, with a bit of cinnamon in it, and put to it a quarter of a pound of ſugar. When it is cold, put to it the yolks of five eggs well beaten, and ſtir it over the fire till it is pretty thick, but take care not to let it boil. When it is quite cold, butter a cloth well, duſt it with flour, tie the cuſtard up in it very cloſe, and boil it three quarters of an hour. When you take it up, put it into a baſon to cool a little, untie the cloth, lay the diſh on the baſon, and turn it up. You will break the pudding, if you do not take off the cloth carefully. Grate over it a little ſugar, put melted butter and a little wine in a boat, and ſend it up to table.

A boiled Almond Pudding.

Take a quart of cream, a penny loaf grated, one nutmeg, ſix ſpoonfuls of flour, half a pound of

of almonds blanched and beat fine, half a dozen bitter almonds, ſtrain into them two eggs well beaten, put in ſugar to your taſte, and add a little brandy. Boil it half an hour, pour round it melted butter and wine, and ſtick it with ſlit and blanched almonds.

An Almond Pudding baked.

Boil the ſkins of two lemons till they are very tender, and then beat them very fine. Beat half a pound of almonds in roſe-water, and a pound of ſugar, very fine. Then melt half a pound of butter, and let it ſtand till it is quite cold. Beat the yolks of eight eggs, and the whites of four. Mix them, and beat them all together, with a little orange flower water, and ſend it to the oven to bake.

An Apple Pudding baked.

Boil and pound well half a pound of apples, and mix half a pound of butter well beaten with them before they are cold. Put to them ſix eggs with their whites, well beaten and ſtrained, half a pound of ſugar pounded and ſifted, and the rinds of two lemons well boiled and beaten. Shift the peel into clean water twice in the boiling; then put a thin cruſt at the bottom and rims of your diſh, and bake it half an hour.

A Bread Pudding.

Boil half a pint of milk with a little cinnamon, four eggs well beaten, the rind of a lemon grated, half a pound of ſuet chopped fine, and as much bread as neceſſary. Pour your milk

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on the bread and ſuet, keep mixing it till cold, then put in the lemon-peel, the eggs, a little ſugar, and ſome nutmeg grated fine. You may either boil or bake this pudding.

A Rice Pudding.

Having put a quarter of a pound of rice into a ſaucepan, with a quart of new milk, and a ſtick of cinnamon, ſtir it often to prevent it ſticking to the pan. When it is boiled to a proper thickneſs, pour it into a pan, ſtir in a quarter of a pound of freſh butter, and ſweeten it to your taſte. Grate in half a nutmeg, add three or four ſpoonfuls of roſe water, and ſtir them all well together. When it is cold, beat all up, eight eggs, with half the whites. Then butter a diſh, pour it in, and bake it, with a puff-paſte all over the diſh.

A plain cheap Rice Pudding.

Tie in a cloth a quarter of a pound of rice, half a pound of raiſins ſtoned, and boil them two hours; but take care, when you tie it, that you give the rice a good deal of room to ſwell. When it is enough, turn it into a diſh, and pour over it melted butter and ſugar, with a little nutmeg grated in it.

A ground Rice Pudding.

Having boiled a quarter of a pound of ground rice in water till it is ſoft, beat the yolks of four eggs, and put to them a pint of cream, a quarter of a pound of ſugar, and a quarter of a pound of butter. Mix them all well together, and either boil or bake it. You may put in currants and ſweetmeats, if you pleaſe.

A Batter

A Batter Pudding.

Beat up the yolks of ſix eggs and the whites of three, and mix them with a quarter of a pint of milk. Put to it the remainder of a quart of milk, ſix ſpoonfuls of flour, a tea-ſpoonful of ſalt, and one of beaten ginger. Mix them all together, boil them an hour and a quarter, and pour melted butter over the pudding. You may, if you pleaſe, put in half a pound of prunes or currants, and two or three more eggs.

A Marrow Pudding.

Having grated a penny loaf into crumbs, pour on them a pint of boiling hot cream. Cut very thin a pound of beef marrow, beat four eggs well, and then put in a glaſs of brandy, with ſugar and nutmeg to your taſte. Mix them all well together, and either boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin, and, when you ſerve it up, ſtick them all over it.

An Orange Pudding.

Boil the rind of a Seville orange very ſoft, and beat it in a marble mortar, with the juice. Put to it two Naples biſcuits grated very fine, half a pound of butter, a quarter of a pound of ſugar, and the yolks of ſix eggs. Mix them well together, lay a good puff-paſte round the edge of the diſh, and bake it half an hour in a gentle oven. A lemon pudding is made in the ſame manner, only uſing lemon inſtead of orange.

A Goose-

A Gooſeberry Pudding.

Scald a pint of green gooſeberries, and rub them through a ſieve. Put to them half a pound of ſugar, an equal quantity of butter, two or three Naples biſcuits, and four eggs well beaten. Mix it well, and bake it half an hour.

A green Codling Pudding.

Green about a quart of codlings as for a pie, and rub them through a hair ſieve, with as much of the juice of beets as will green your pudding. Put in the crumb of a halfpenny loaf, half a pound of butter, and three eggs well beaten. Beat them all together, with half a pound of ſugar, and two ſpoonfuls of cyder. Lay a good paſte round the rim of the diſh, and pour in the pudding.

A Quaking Pudding.

Boil a quart of cream, and let it ſtand till almoſt cold. Beat four eggs a full quarter of an hour, with a ſpoonful and a half of flour, and then mix them with your cream. Add ſugar and nutmeg to your palate, tie it cloſe up in a cloth well buttered, let it boil an hour, and then turn it carefully out.

A Spoonful Pudding.

To a ſpoonful of flour, and a ſpoonful of cream or milk, put an egg, a little nutmeg, ginger, and ſalt. Mix all together, with a few currants, if you chooſe, and boil it in a wooden diſh half an hour.

A York-

A Yorkſhire Pudding.

Beat up five eggs in a quart of milk, and mix them with flour till it is of a good pancake batter, and very ſmooth. Put in a little ſalt and ſome grated nutmeg and ginger. Butter a dripping or frying-pan, and put it under a piece of beef, mutton, or a loin of veal, that is roaſting, and then put in your batter. When the top-ſide is brown, cut it in ſquare pieces, turn it, and let the under ſide be brown. Put it in a hot diſh, as clear from fat as you can, and ſend it hot to table.

A Potatoe Pudding.

Having boiled a quarter of a pound of potatoes till they are ſoft, peel them, and maſh them with the back of a ſpoon, and rub them through a ſieve to have them fine and ſmooth. Then take half a pound of butter melted, half a pound of fine ſugar, and beat them well together till they are ſmooth. Stir ſix eggs, well beaten, into a glaſs of ſack or brandy; and, if you think proper, you may put in half a pint of currants Boil it half an hour. Pour over it melted butter, with a glaſs of wine in it, and ſweeten it with ſugar.

Apple Dumplings.

Pare and take out the cores of your apples, fill the hole with quince, orange marmalade, or ſugar, which you like beſt. Then take a piece of cold paſte, and make a hole in it, as if you were going to make a pie. Lay in your apple, and put another piece of paſte in the ſame form,

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and close it up round the side of your apple. This is much preferable to the method of gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour.

Damascene Dumplings.

Make a good hot paste crust, roll it pretty thin, lay it in a bason, and put in as many damascenes as you please. Wet the edge of the paste, and close it up. Boil it in a cloth an hour. Pour melted butter over it, grate sugar round the edge of the dish, and send it up to table whole.

Hard Dumplings.

Make a little salt, flour, and water, into a paste, and roll them in balls the size of a turkey's egg. Roll them in a little flour, throw them into boiling water, and half an hour will boil them. If you choose it, you may put into them a few currants. They are best boiled with a good piece of beef.

Norfolk Dumplings.

Make half a pint of milk, two eggs, and a little salt, into a good thick batter with flour. Drop your batter into a saucepan of boiling water, and two or three minutes will boil them. Be particularly careful that the water boils fast when you put the batter in. Then throw them into a sieve to drain, turn them into a dish, and stir a piece of fresh butter into them.

A Millet Pudding.

Spread a quarter of a pound of butter at the bottom of a dish, and lay into it six ounces of millet,

millet, and a quarter of a pound of ſugar. Pour over it three pints of milk, and ſend it to the oven.

A Plumb Pudding.

Of ſuet, currants, and raiſins ſtoned, take one pound of each, the yolks of eight eggs, and the whites of four; the crumb of a penny loaf grated, one pound of flour, half a nutmeg, a tea-ſpoonful of grated ginger, a little ſalt, and a ſmall glaſs of brandy. Firſt beat the eggs, and then mix them with ſome milk. Add the flour and other ingredients by degrees, and as much more milk as may be neceſſary. It muſt be very thick and well ſtirred, and will take five hours boiling.

A Suet Pudding.

Shred a pound of ſuet fine, take a quart of milk, four eggs, two tea-ſpoonfuls of grated ginger, a little ſalt, and flour enough to make it a thick batter. It muſt be boiled two hours. They may be alſo made into dumplings, when half an hour will be ſufficient to boil them.

Yeaſt Dumplings.

Having made a light dough, as for bread, with flour, water, yeaſt, and ſalt, cover it with a cloth, and ſet it half an hour before the fire. Make the dough into little round balls, as big as a large hen's egg, flatten them with your hand, put them into a ſaucepan of boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or ſaucepan, as that will make them heavy, and be ſure to keep the water boiling all the

time. When they are enough, take them up, and lay them in your diſh, with melted butter in a boat. The dough you get at the baker's will do as well, and ſave you the trouble of making it yourſelf.

To make Black Puddings.

Boil a peck of groats half an hour in water, then drain them, and put them into a clean tub or large pan. Then kill your hog, and ſave two quarts of the blood; and keep ſtirring the blood till it is quite cold. Then mix it with your groats, and ſtir them well together. Seaſon with a large ſpoonful of ſalt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each. Dry them, beat them well, and mix all together. Take a little winter ſavory, ſweet marjoram, thyme, and penny royal, ſtripped of the ſtalks, and chopped very fine, juſt enough to ſeaſon them, and give them a flavour, but no more. The next day, take the leaf of the hog, and cut it into dice, waſh the guts very clean, then tie one end, and begin to fill them. Mix in the fat as you fill them, and be ſure to put in plenty of fat. Fill the ſkins three parts full, tie the other end, and make your pudding what length you pleaſe. Prick them with a pin, and put them in a kettle of boiling water. Boil them ſoftly an hour, and put them on clean ſtraw to drain and dry.

Peas Pudding.

As ſoon as the peas are boiled tender, take them up, untie them, and ſtir in a good piece of

of butter, a little ſalt, and a good deal of beaten pepper. Then tie it up again, boil it an hour longer, and it will be ready to ſerve up.

A Haſty Pudding.

To a pint of cream, and the ſame quantity of milk, put a little ſalt, and ſweeten it with loaf ſugar. Make it boil, and then put in ſome fine flour, and keep it continually ſtirring while you are putting in the flour, till it is thick enough, and ſufficiently boiled. Pour it out, and ſtick the top full of little bits of butter.

A Sago Pudding.

Boil two ounces of ſago with ſome cinnamon, and a bit of lemon peel, till it is ſoft and thick. Grate the crumb of a half-penny roll, put to it a glaſs of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten and ſugar to your taſte. When the ſago is cold, put theſe ingredients to it, and mix it all well together. Bake it with a puff-paſte; and, when it comes from the oven, cut citron into pieces, and blanched almonds into ſlips, and ſtick them over the pudding.

A Vermicelli Pudding.

Having boiled a quarter of a pound of vermicelli in a pint of milk till it is ſoft, with a ſtick of cinnamon, take out the cinnamon, and put in half a pint of cream, a quarter of a pound of butter melted, and a quarter of a pound of ſugar, with the yolks of four eggs well beaten. Bake it, without a paſte, in an earthen diſh.

SOUPS AND BROTHS.

IN making any kind of ſoups in which herbs are uſed, remember to lay the meat in the bottom of your pan, with a large lump of butter. Having cut the roots and herbs ſmall, ſtrew them over the meat, and ſet the pan on a very ſlow fire. This will draw all the virtues out of the different ingredients, will produce a good gravy, and a very different effect in point of flavour, than if at firſt you had put in the water. Fill your pan with water as ſoon as the gravy is almoſt dried up. Take off the fat as ſoon as it begins to boil, and then follow the directions for making the ſort of ſoup you wiſh to have. Green peaſe, intended for ſoup, require hard water; but ſoft water is preferable for old peaſe ſoup. In making white ſoup, let it be taken off the fire before you put in the cream. As ſoups are ſoon cold, always diſh them up the laſt thing. Take care that all the greens and herbs you uſe in ſoups are well waſhed and clean picked, and that any one thing has not a predominant taſte over another, but that it has a fine agreeable reliſh, and that all the taſtes be united.

Gravy Soup, or Soupe Santé.

Put at the bottom of a ſtewpan ſix good raſhers of lean ham, then put over them three pounds of lean beef, and cover the beef with three pounds of lean veal, ſix onions cut in ſlices, two carrots, and two turnips ſliced, two heads of celery, a bundle of ſweet herbs, ſix

ſix cloves, and two blades of mace. Put a little water at the bottom, draw it very gently till it ſticks, and then put in a gallon of boiling water. Let it ſtew two hours, ſeaſon it with ſalt, and ſtrain it off. Then have ready a carrot cut in ſmall pieces of two inches long, and about as thick as a gooſe quill, a turnip, two heads of leeks, two heads of celery, two heads of endive, cut acroſs, two cabbage lettuces cut acroſs, a little ſorrel and chervil. Put them into a ſtew-pan, and ſweat them gently a quarter of an hour. Then put them into your ſoup, and boil it up gently for ten minutes. Put it into your tureen, with the cruſt of a French roll.

Vermicelli Soup.

Having put four ounces of butter into a large toſſing-pan, cut a knuckle of veal and a ſcrag of mutton into ſmall pieces about the ſize of walnuts. Slice in the meat of a ſhank of ham, with three or four blades of mace, two or three carrots, two parſnips, two large onions, with a clove ſtuck in at each end. Cut in four or five heads of celery waſhed clean, a bunch of ſweet herbs, eight or ten morels, and an anchovy. Cover the pan cloſe, and ſet it over a ſlow fire, without any water, till the gravy is drawn out of the meat. Then pour the gravy into a pot or baſon, let the meat brown in the ſame pan; but take care it does not burn. Then pour in four quarts of water, and let it boil gently till it is waſted to three pints. Then ſtrain it, and put the gravy to it. Set it on the fire, add to it two ounces of vermicelli, cut the niceſt part of a head of celery, put in chyan pepper and

ſalt to your taſte, and let it boil about four minutes. If it is not of a good colour, put in a little browning, lay a French roll in the ſoup-diſh, pour in the ſoup upon it, and lay ſome of the vermicelli over it.

Soup Creſſy.

Cut a pound of lean ham into ſmall bits, and put it at the bottom of a ſtewpan, with a French roll cut and put over it. Cut two dozen heads of celery ſmall, ſix onions, two turnips, one carrot, cut and waſhed very clean, ſix cloves, four blades of mace, and two handfuls of water-creſſes. Put them all into a ſtewpan, with a pint of good broth. Cover them cloſe, and ſweat them gently for twenty minutes; then fill it up with veal broth, and ſtew it four hours. Rub it through a fine ſieve, put it in your pan again, and ſeaſon it with ſalt and a little chyan pepper. Give it a ſimmer up, and ſend it hot to table, with ſome French roll toaſted hard in it. Boil a handful of creſſes in water till tender, and put it over the bread.

Soup and Bouillie.

Put into a ſtewpan five pounds of briſket of beef rolled tight with a tape, with four pounds of the leg of mutton piece of beef, and about ſeven or eight quarts of water. Boil theſe up as quick as poſſible, and ſkim it very clean. Add a large onion, ſix or ſeven cloves, ſome whole pepper, two or three carrots, a turnip or two, a leek, and two heads of celery. Cover it cloſe, and ſtew it gently ſix or ſeven hours. About an hour before dinner, ſtrain the ſoup through

through a piece of dimity that has been dipped in cold water, putting the rough ſide upwards. Have ready boiled carrots, cut like little wheels, turnips cut in balls, ſpinach, a little chervil and ſorrel, two heads of endive, and one or two of celery cut in pieces. Put theſe into a tureen, with a Dutch loaf, or a French roll dried, after the crumb is taken out. Pour the ſoup to theſe boiling hot, and add a little ſalt and cayan. Take the tape off the bouillie, and ſerve it in a ſeparate diſh; maſhed turnips, and ſliced carrots, in two little diſhes. The turnips and carrots ſhould be cut with an inſtrument that may be bought for that purpoſe.

Macaroni Soup.

Take three quarts of ſtrong broth, and one of gravy, and mix them. Boil half a pound of ſmall pipe macaroni in three quarts of water, with a little butter in it, till it is tender. Then ſtrain it through a ſieve. Cut it into pieces of about two inches in length, put it into your ſoup, and boil it up ten minutes. Send it to table in a tureen, with the cruſt of a French roll toaſted.

Dauphin Soup.

Put a few ſlices of lard at the bottom of a ſaucepan, ſome ſliced ham and veal, three onions ſliced, and a carrot and parſnip. Soak it over the fire till it catches, then add weak broth or boiling water, and boil it on a ſlow fire till the meat is done. Pound the breaſt of a roaſted fowl, ſix yolks of hard eggs, and as many ſweet almonds. Strain your broth. Soak your bread

in broth till it is tender, warm your cullis without boiling, and mix it with as much broth as will give it a pretty thick conſiſtence.

Soup à la Reine.

To a knuckle of veal, and three or four pounds of lean beef, put ſix quarts of water, with a little ſalt. Skim it well as ſoon as it boils, and then put in ſix large onions, two carrots, a head or two of celery, a parſnip, one leek, and a little thyme. Boil them all together till the meat is boiled quite down, then ſtrain it through a hair ſieve, and let it ſtand about half an hour. Then ſkim it well, and clear it off gently from the ſettlings into a clean pan. Boil half a pint of cream, and pour it on the crumb of a halfpenny loaf, and let it ſoak well. Blanch and beat half a pound of almonds as fine as poſſible, putting in now and then a little cream to prevent them oiling. Then take the yolks of ſix hard eggs, and the roll that is ſoaked in the cream, and beat them all together quite fine. Then make your broth hot, and pour it to your almonds. Strain it through a fine hair ſieve, rubbing it with a ſpoon till the goodneſs is gone through into a ſtewpan, and add more cream to make it white. Set it over the fire, keep ſtirring it till it boils, ſkim off the froth as it riſes, and ſoak the tops of two French rolls in melted butter, in a ſtewpan, till they are criſp, but not brown. Then take them out of the butter, and lay them in a plate before the fire. A quarter of an hour before you ſend it to table, take a little of the hot ſoup, and put it to the roll in the bottom of the tureen. Put your

your ſoup on the fire, keep ſtirring it till ready to boil, then put it into your tureen, and ſerve it up hot. Be careful to take all the fat off the broth before you put it to the almonds, or it will ſpoil it, and take care it does not curdle.

Tranſparent Soup.

Take a leg of veal, cut the meat from it into ſmall pieces, and break the bone into ſeveral bits. Put the meat into a large jug, and the bones at top, with a bunch of ſweet herbs, a quarter of an ounce of mace, and half a pound of Jordan almonds finely blanched and beaten. Pour on it four quarts of boiling water, and let it ſtand all night, covered cloſe by the fire ſide. The next day put it into a well-tinned ſaucepan, and let it boil ſlowly till it is reduced to two quarts. Be careful, all the time it is boiling, to ſkim it, and take off the fat as it riſes: Strain it into a punch-bowl, and, when it has ſettled two hours, pour it into a clean ſaucepan, clear from the ſediments, if any, at the bottom. Add three ounces of rice, or two ounces of vermicelli, boiled in water.

Calf's Head Soup.

Having waſhed a calf's head clean, ſtew it with a bunch of ſweet herbs, an onion ſtuck with cloves, mace, pearl barley, and Jamaica pepper. When it is very tender, put to it ſome ſtewed celery. Seaſon it with pepper and ſalt, diſh it up with the head in the middle, and ſend it to table.

Hare Soup.

Cut a large old hare into ſmall pieces, and put it into a mug, with three blades of mace, a little ſalt, two large onions, a red herring, ſix morels, half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then ſtrain it into a toſſing-pan Have ready, boiled in water, three ounces of French barley, or ſago. Then put the liver of the hare two minutes into ſcalding water, and rub it through a hair ſieve with the back of a wooden ſpoon. Put it into the ſoup with the barley or ſago, and a quarter of a pound of butter. Set it over the fire, and keep it ſtirring, but do not let it boil.

Almond Soup.

Having blanched a quart of almonds, beat them in a marble mortar, with the yolks of ſix hard eggs, till they become a fine paſte. Mix them by degrees with two quarts of new milk, a quart of cream, and a quarter of a pound of double refined ſugar beat fine. Stir all well together, and when it is well mixed, ſet it over a ſlow fire, and keep it ſtirring quick all the time, till you find it is thick enough; but take great care that it does not curdle. Then pour it into your diſh, and ſerve it up.

Giblet Soup.

Put about two pounds of ſcrag of mutton, the ſame quantity of ſcrag of veal, and four pounds of gravy beef, put into two gallons of water, and let it ſtew very ſoftly till it is a ſtrong

ſtrong broth. Then let it ſtand till it is cold, and ſkim off the fat. Scald and clean two pair of giblets, put them into the broth, and let them ſimmer till they are very tender. Take out the giblets, and ſtrain the ſoup through a cloth. Put a piece of butter rolled in flour into a ſtewpan, and make it of a light brown. Chop ſmall ſome parſley, chives, a little penny-royal, and a little ſweet marjoram. Put the ſoup over a very ſlow fire. Put in the giblets, fried butter, herbs, a little Madeira wine, ſome ſalt, and a little chyan pepper. Let them ſimmer till the herbs are tender, put the giblets into the diſh, and ſend them and the ſoup up to table.

Green Peas Soup.

Shell a peck of peas, and boil them in ſpring water till they are ſoft. Then work them through a hair ſieve. Put into the water the peas were boiled in, a knuckle of veal, three ſlices of ham, two carrots, a turnip, and a few beet-leaves cut ſmall. Add a little more water to the meat, ſet it over the fire, and let it boil an hour and an half. Then ſtrain the gravy into a bowl, mix it with the pulp, and put in a little juice of ſpinach, which muſt be beaten, and ſqueezed through a cloth. Put in as much as will make it look of a pretty colour, and then give it a gentle boil, which will take off the taſte of the ſpinach. Slice in the whiteſt part of a head of celery, put in a lump of ſugar the ſize of a walnut, cut a ſlice of bread into little ſquare pieces, a little bacon in the ſame manner, and fry them of a light brown in freſh butter. Cut a large cabbage lettuce into ſlices, fry it

after the other, and put it into the tureen with the fried bread and bacon. Have ready boiled, as for eating, a pint of young peas, and put them into the ſoup, with a little chopped mint.

Common Peas Soup.

To a quart of ſplit peas put a gallon of ſoft water, and a little lean bacon, or roaſt-beef bones. Waſh a head of celery, cut it, and put it in with a turnip. Boil it till it is reduced to two quarts, and then work it through a cullender with a wooden ſpoon. Mix a little flour and water, boil it with the ſoup, and ſlice in another head of celery, chyan pepper, and ſalt to your taſte. Cut a ſlice of bread into ſmall dice, fry them of a light brown, put them into your diſh, and pour the ſoup over them.

Portable Soup.

Take three large legs of veal, one of beef, and the lean part of half a ham, and cut them into ſmall pieces. Put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace. Cut off the green leaves of five or ſix heads of celery, waſh them very clean, cut them ſmall, and put them in, with three large carrots cut thin. Cover the cauldron cloſe, and ſet it over a moderate fire. When you find the gravy begins to draw, keep taking it up till you have got it all out, and then put in water ſufficient to cover the meat. Set it on the fire again, and let it boil ſlowly four hours. Then ſtrain it through a hair ſieve into a clean pan, and let it boil three

three parts away. Then ſtrain the gravy that you drew from the meat, into the pan, and let it boil gently, obſerving to ſkim the fat off as it riſes, till it looks thick like glue. Great care muſt be taken, when it is nearly enough, that it does not burn. Put in chyan pepper to your taſte, then pour it on flat earthen diſhes a quarter of an inch thick, and let it ſtand till the next day. Cut it out with round tins a little larger than a crown piece; lay the cakes on diſhes, ſet them in the ſun to dry, and take care to turn them often. Froſty weather is the beſt ſeaſon for making this ſoup. When the cakes are dry, put them in a tin box, with writing-paper between every cake, and keep them in a dry place. Gentlemen's families ſhould not be without this ſoup; for by pouring a pint of boiling water on one cake, and a little ſalt, it will make a good baſon of broth, and alſo gravy for turkies or fowls. As it will keep a great while, it is extremely uſeful to travellers.

Soupe Lorraine.

Blanch and beat a pound of ſweet almonds in a mortar with a very little water to keep them from oiling. Put to them all the white part of a large roaſt fowl, the yolks of four poached eggs, and pound all together as fine as poſſible. Take three quarts of ſtrong veal broth, let it be very white, and ſkim off the fat. Put it into a ſtewpan with the other ingredients, mix them well together, and boil them ſoftly over a ſtove, or on a clear fire. Mix the white part of another roaſt fowl pounded very fine, and ſeaſon with pepper, ſalt, nutmeg,

meg, and a little beaten mace. Put in a bit of butter as big as an egg, a ſpoonful or two of the ſoup ſtrained, and ſet it over the ſtove till it is quite hot. Cut two French rolls into thin ſlices, and ſet them before the fire to criſp. Take one of the hollow rolls, which are made for oyſter loaves, and fill it with the mince. Lay on the top as cloſe as poſſible, and keep it hot. Strain the ſoup through a piece of dimity into a clean ſaucepan, and let it ſtew till it is of the thickneſs of cream. Put the criſped bread in the diſh or tureen pour the ſauce over it, and put in the middle the minced meat and the roll.

Soupe Maigre.

Having put half a pound of butter into a deep ſtewpan, ſhake it about, and let it ſtand till it has done making a noiſe. Peel and cut ſmall ſix middling-ſized onions, throw them into the pan, and ſhake them about. Take a bunch of celery, clean waſhed and picked, and cut in pieces about two inches long; pick and waſh clean a large handful of ſpinach, waſh and cut ſmall a good lettuce, and chop fine a bundle of parſley. Shake all theſe well together in the pan for a quarter of an hour, and then ſhake in a little flour. Stir all together, and pour two quarts of boiling water into the ſtewpan. Put in a handful of dry hard cruſt, a tea-ſpoonful of beaten pepper, three blades of mace beat fine; ſtir them all together, and let them boil ſoftly for half an hour. Then take it off the fire, beat up the yolks of two eggs, and ſtir them in, with a ſpoonful of vinegar. Pour it into the ſoup-diſh, and ſerve it up.

Egg Soup.

Having beat the yolks of two eggs in a diſh, with a piece of butter the ſize of a common egg, take a tea-kettle of boiling water in one hand, and a ſpoon in the other. Pour in, by degrees, about a quart of water, and keep ſtirring it well all the time, till the eggs are well mixed, and the butter melted. Then pour it into a ſauce-pan, and keep ſtirring it till it begins to ſimmer. Take it off the fire, and pour it out of one veſſel into another, till it is quite ſmooth, and has a good froth. Then put it on the fire again, keep ſtirring it till it is quite hot, and then pour it into your ſoup-diſh.

Rice Soup.

To two quarts of water put a pound of rice and a little cinnamon; then cover it cloſe, and let it ſimmer very ſoftly till the rice is quite tender. Then take out the cinnamon, and ſweeten it to your palate, grate in half a nutmeg, and let it ſtand till it is cold. Beat up the yolks of three eggs with half a pint of white wine, mix them well, and ſtir them into the rice. Set them on a ſlow fire, and keep conſtantly ſtirring them, to prevent their curdling. When it boils, and is of a good thickneſs, take it up, and ſend it to table.

Onion Soup.

Brown half a pound of butter with a little flour; but take care it does not burn. When it has done hiſſing, ſlice a dozen of large white onions, fry them very gently till they are tender,

der, and then pour to them, by degrees, two quarts of boiling water, ſhaking the pan well round as it is pouring in. Put in a cruſt of bread, let it boil gently half an hour, and ſeaſon it with pepper and ſalt. Take the top of a French roll, dry it at a fire, put it into a ſaucepan with ſome of the ſoup to ſoak it, and then put it into the tureen. Let the ſoup boil ſome time after the onions are tender, as it will add much to the richneſs of the ſoup. Strain it off, and pour it on the French roll.

Eel Soup.

A pound of eels will make a pint of good ſoup; or take any greater quantity of eels, in proportion to the quantity of ſoup you intend to make. To every pound of eels put a quart of water, a cruſt of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of ſweet herbs. Cover them cloſe, and let them boil till half the liquor is waſted. Then ſtrain it, toaſt ſome bread, cut it ſmall, lay the bread into your diſh, and pour in the ſoup. If you find your ſoup is not rich enough, you may let it boil till you think it is properly thick.

Milk Soup.

Put two ſticks of cinnamon, two bay-leaves, a very little baſket ſalt, and a very little ſugar, into two quarts of milk. Blanch half a pound of ſweet almonds, beat them up to a paſte in a marble mortar, and mix ſome milk with them by degrees. Grate the peel of a lemon with the almonds and a little of the juice. Then ſtrain it through a coarſe ſieve, mix it with the milk that is heating in the ſtewpan, and let it boil up.

up. Cut ſome ſlices of French bread, and dry them before the fire. Soak them a little in the milk, lay them at the bottom of the tureen, and pour in the ſoup.

Chicken Broth.

Flay an old cock, or a large fowl, pick off all the fat, and break it to pieces with a rolling pin. Put it into two quarts of water with a good cruſt of bread, and a blade of mace Let it boil ſoftly till it is as good as you would have it, and it will take five or ſix hours doing. Then pour it off, put a quart more boiling water to it, and cover it cloſe. Let it boil ſoftly till it is good, and then ſtrain it off. Seaſon it with a very little ſalt. When you boil the chicken, ſave the liquor, and when the meat is eaten, take the bones, break them, and put them to the liquor in which you boiled the chicken, with a blade of mace, and a cruſt of bread.

Veal Broth.

Stew a knuckle of veal in about a gallon of water, two ounces of rice, or vermicelli, a little ſalt, and a blade of mace.

Strong Beef Broth to keep for Uſe.

Take the ſcrag end of a neck of mutton, and part of a leg of beef, and break the bones in pieces. Put to it as much water as will cover it, and a little ſalt. When it boils, ſkim it clean, and put into it a whole onion ſtuck with cloves, a bunch of ſweet herbs, ſome pepper, and a nutmeg quartered. Let theſe boil till the meat is boiled in pieces, and the ſtrength boiled out of it. Strain it off, and keep it for uſe.

Common

Common Beef Broth.

Break the bone of a leg of beef in two or three places, put it into a gallon of water, with two or three blades of mace, a little parſley, and a cruſt of bread. Boil the beef very tender, ſtrain the broth, and pour it into a tureen; if you chooſe it, the meat may be put along with the broth. Put into a plate ſome bread toaſted, and cut into ſquares.

Mutton Broth.

Put a ſcrag of mutton into three or four quarts of water, and boil it. Skim it as ſoon as it boils, and put to it a carrot, a turnip, a cruſt of bread, an onion, and a ſmall bundle of herbs, and let them ſtew. Put in the other part of the neck, that it may be boiled tender, and when it is enough, take out the mutton, and ſtrain the broth. Put in the mutton again, with a few dried marigolds, chives, or young onions, and a little chopped parſley. Boil theſe about a quarter of an hour. The broth and mutton may be ſerved together in a tureen, or the meat in a ſeparate diſh. The broth may be thickened with either crumbs of bread, or oatmeal. Send up maſhed turnips in a little diſh.

SAUCES, GRAVIES, AND CULLISES.

Ham Sauce.

BEAT ſome thin ſlices of the lean part of a dreſſed ham with a rolling-pin to a maſh, and put it into a ſaucepan, with a tea cupful of gravy.

gravy. Set it over a ſlow fire, and keep ſtirring it to prevent its ſticking at the bottom. When it has been on ſome time, put in a bunch of ſweet herbs, half a pint of beef gravy, and ſome pepper. Cover it cloſe, let it ſtew over a gentle fire, and when it is quite done ſtrain it off. This is a very good ſauce for any kind of veal.

Eſſence of Ham.

Cut three or four pounds of lean ham into pieces about an inch thick, and lay them in the bottom of a ſtewpan, with ſlices of carrots, parſnips, and three or four onions cut thin. Let them ſtew till they ſtick to the pan; but take care that they do not burn. Then, by degrees, pour on ſome ſtrong veal gravy, ſome freſh muſhrooms cut in pieces, or muſhroom powder, truffles, morels, cloves, baſil, parſley, a cruſt of bread, and a leek. Cover it down cloſe, and when it has ſimmered till it is of a good thickneſs and flavour, ſtrain it off.

A Sauce for roaſt Meat in general.

Waſh an anchovy clean, and put to it a glaſs of red wine, ſome gravy, a ſhalot cut ſmall, and a little lemon juice. Stew theſe together, ſtrain it off, and mix it with the gravy that runs from the meat.

Caper Sauce.

Take ſome capers, chop half of them very fine, and put the reſt in whole. Then chop ſome parſley, with a little grated bread, and put to it ſome ſalt. Put them into butter melted very ſmooth, let them boil up, and then pour them into a ſauce-boat.

Anchovy Sauce.

Put an anchovy into half a pint of gravy, with a quarter of a pound of butter, rolled in a little flour, and ſtir all together till it boils. If you chuſe it, you may add a little lemon-juice, catchup, red wine, or walnut liquor.

Shalot Sauce.

Put five or ſix ſhalots, chopped very fine, into a ſaucepan with a gill of gravy, a ſpoonful of vinegar, and ſome pepper, and ſalt. Stew them for a minute, and then pour them into a diſh or ſauce boat.

Egg Sauce.

Boil two eggs till they are hard. Firſt chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and ſtir them well together.

Lemon Sauce.

Pare the rind off a lemon, cut it into ſlices, take the kernels out, and cut it into ſmall ſquare bits. Blanch the liver of a fowl, and chop it fine. Mix the lemon and liver together in a boat, pour on ſome hot melted butter, and ſtir it up.

Bread Sauce.

Put a large piece of crumb from a ſtale loaf into a ſaucepan, with half a pint of water, an onion, a blade of mace, and a few pepper-corns in a bit of cloth. Boil them a few minutes, then take out the onion and ſpice, maſh the bread

bread very ſmooth, and add to it a piece of butter and a little ſalt.

Fennel Sauce.

Boil a bunch of fennel and parſley, chop it very ſmall, and ſtir it into ſome melted butter.

Gooſeberry Sauce.

Put ſome ſcalded gooſeberries, a little juice of ſorrel, and a little ginger, into ſome melted butter.

Mint Sauce.

Waſh your mint perfectly clean from grit or dirt, then chop it very fine, and put to it vinegar and ſugar.

Shrimp Sauce.

Put half a pint of ſhrimps waſhed very clean into a ſtewpan, with a ſpoonful of anchovy liquor, and half a pound of butter melted thick. Boil it up for five minutes, and ſqueeze in half a lemon. Toſs it up, and pour it into a ſauce-boat.

Oyſter Sauce.

Preſerve the liquor of your oyſters as you open them, and ſtrain it through a fine ſieve. Waſh the oyſters very clean, and take off the beards. Put them into a ſtewpan, and pour the liquor over them. Then add a large ſpoonful of anchovy liquor, half a lemon, two blades of mace, and thicken it with butter rolled in flour. Then put in half a pound of butter, and boil it up till the butter is melted. Then take out the mace and lemon, and ſqueeze the lemon-juice into the ſauce. Give it a boil, ſtirring it all the time, and pour it into your ſauce-boat.

Sauce

Sauce for Wild Fowl.

Take a proper quantity of veal gravy, with ſome pepper and ſalt, ſqueeze in the juice of two Seville oranges, and add a little red wine, and let the wine boil ſome time in the gravy. This is a good ſauce for wild ducks, teal, &c.

A general Fiſh Sauce.

Take ſome mutton or veal gravy, and put to it a little of the liquor that drains from your fiſh. Put it into a ſaucepan, with an onion, an anchovy, a ſpoonful of catchup, and a glaſs of white wine. Thicken it with a lump of butter rolled in flour, and a ſpoonful of cream. If you have no cream, inſtead of white wine you may uſe red.

Pontiff Sauce.

Put two or three ſlices of lean veal, and the ſame of ham, into a ſtewpan, with ſome ſliced onions, carrots, parſley, and a head of celery. When it is brown, add a little white wine, ſome good broth, a clove of garlic, four ſhalots, two cloves, and two ſlices of lemon peel. Boil it over a ſlow fire till the juices are extracted from the meat; then ſkim it, and ſtrain it through a ſieve. Juſt before you uſe it, add a little cullis, with ſome parſley chopped very fine.

Aſpic Sauce.

Infuſe chervil, tarragon, burnet, garden-creſs, and mint, into a little cullis for about an hour. Then ſtrain it, and add a ſpoonful of garlic vinegar, with a little pepper and ſalt.

To make a rich Gravy.

Cut into ſmall bits a piece of lean beef, a piece of veal, and a piece of mutton. Take a large ſaucepan with a cover. lay your beef at the bottom, then your mutton, a very little piece of bacon, a ſlice or two of carrot, ſome mace, cloves, whole black and white pepper, a large onion cut in ſlices, a bundle of ſweet herbs, and then lay on your veal. Cover it cloſe, and ſet it over a ſlow fire for ſix or ſeven minutes, and ſhake the ſaucepan often. Then duſt ſome flour into it, and pour in boiling water till the meat is ſomething more than covered. Cover your ſaucepan cloſe, and let it ſtew till it is rich and good. Then ſeaſon it with ſalt to your taſte, and ſtrain it off. This gravy will anſwer almoſt every purpoſe.

To make a common Gravy.

Take a piece of chuck or neck beef, and cut it into ſmall pieces Then ſtrew ſome flour over it, mix it well with the meat, and put it into a ſaucepan, with as much water as will cover it, an onion, a little allſpice, a little pepper, and ſome ſalt Cover it cloſe, and when it boils ſkim it. Then throw in a hard cruſt of bread, or ſome raſpings, and let it ſtew till the gravy is rich and good, and then ſtrain it off.

Brown Gravy.

Put a piece of butter, about the ſize of a hen's egg, into a ſaucepan, and when it is melted ſhake in a little flour, and let it be brown. Then by degrees ſtir in the following ingredients.

ingredients. Half a pint of water, and the ſame quantity of ale or ſmall beer that is not bitter; an onion, and a piece of lemon-peel cut ſmall, three cloves, a blade of mace, ſome whole pepper, a ſpoonful of muſhroom pickle, the ſame quantity of catchup, and an anchovy. Let the whole boil together a quarter of an hour, then ſtrain it off, and it will be a good ſauce for various purpoſes.

To make Browning.

Beat ſmall four ounces of triple-refined ſugar, and put it into a frying-pan, with an ounce of butter. Put it over a clear fire, and mix it well together. When it begins to be frothy by the ſugar diſſolving, hold it higher over the fire; and when the ſugar and butter is of a deep brown, pour in a little red wine, and ſtir it well together. Then add more wine, about a pint in all, and keep ſtirring it all the time. Put in half an ounce of Jamaica pepper, ſix cloves, four ſhalots peeled, two or three blades of mace, three ſpoonfuls of catchup, a little ſalt, and the rind of a lemon. Boil them ſlowly about ten minutes, and then pour it into a baſon. When it is cold, ſkim it very clean, and bottle it up for uſe.

Forcemeat Balls.

Cut fine half a pound of veal and the ſame quantity of ſuet, and beat them in a mortar. Shred fine a few ſweet herbs, a little dried mace, a ſmall nutmeg grated, a little lemon-peel cut very fine, ſome pepper and ſalt, and the yolks of two eggs. Mix all theſe well together, then roll

put them into a ſtewpan of boiling water with ſome ſalt. Let the water keep boiling, and when they are a little tender, take them up; for, if you boil them too much, you will ſpoil both their colour and flavour. Lay them on a toaſt that has been dipped in the water the aſparagus was boiled in. Pour over them melted butter, or put butter into a baſon, and ſend them up to table.

To dreſs Peas.

Do not ſhell your peas till juſt before you want them. Put them into boiling water with a little ſalt, and a lump of loaf ſugar, and when they begin to dent in the middle, they are enough. Strain them into a ſieve, put a good lump of butter into your diſh, and ſtir them till the butter is melted. Boil a ſprig of mint by itſelf, chop it fine, and lay it in lumps round the edge of your diſh.

To dreſs Garden Beans.

Beans muſt be boiled in plenty of water; and, like peas, ſhould be ſhelled only juſt before they are wanted. Put a good quantity of ſalt into the water, and boil them till they are all tender. Boil and chop parſley, put it into good melted butter, and ſerve them up with boiled bacon, and the butter and parſley in a boat The bacon muſt not be boiled with the beans.

To dreſs Artichokes.

Having twiſted the ſtalks off your artichokes, put them into cold water, and waſh them well.

Put them into boiling water with the top downwards, in order that all the grit and ſand may boil out. They will require an hour and a half, or two hours boiling. Put melted butter into little cups, and ſerve them up.

To fricaſſee Artichoke Bottoms.

Take either dried or pickled artichoke bottoms; but, if you uſe dried, you muſt put them in warm water three or four hours, ſhifting the water two or three times. Have ready a little cream, and a piece of freſh butter, ſtirred together one way till it is melted. Then put in the artichokes, and diſh them up as ſoon as they are hot.

To dreſs Turnips.

Pare your turnips thick, and when they are boiled, ſqueeze them, and maſh them ſmooth. Heat them with a little cream, and a piece of butter. Put to them ſome pepper and ſalt, and ſerve them up. It will be perhaps better to omit the pepper and ſalt, and leave the company to pleaſe their own palates.

To dreſs Carrots.

If your carrots are young, you need only wipe them after they are boiled, but if they are old you muſt ſcrape them before they are boiled. Slice them into a plate, and pour melted butter over them. Young ſpring carrots will be boiled in half an hour, large ones in an hour, and old Sandwich carrots will take two hours.

To

To dreſs Potatoes.

Cover the ſaucepan cloſe, boil them in very little water, and when the ſkin begins to crack, they will be enough. Drain out all the water, and let them ſtand covered a little.

To dreſs Parſnips.

They muſt be boiled in plenty of water, and when you can run a fork into them eaſily, they will be enough. They may be ſerved up either whole with melted butter, or beat ſmooth in a bowl, heated with a little cream, butter, and flour, and a little ſalt.

To fricaſſee Muſhrooms.

Having peeled your Muſhrooms, and ſcraped the inſide of them, throw them into ſalt and water. If they are buttons, rub them with flannel; take them out, and boil them with freſh ſalt and water. When they are tender, put in a little ſhred parſley, and an onion ſtuck with cloves, and toſs them up with a good lump of butter rolled in a little flour. You may put in three ſpoonfuls of thick cream, and a little nutmeg cut in pieces; but be ſure to take out the nutmeg and onion before you ſend it to table.

To MAKE PANCAKES *and* FRITTERS.

Pancakes.

HAVING beat ſix or eight eggs well together, leaving out half the whites, ſtir them into a quart of milk. Mix your flour firſt with a little of the milk, and then put in the reſt by degrees. Add two ſpoonfuls of beaten ginger, a glaſs of brandy, and a little ſalt, and ſtir all well together. Put ſome butter into a ſtewpan, and then pour in a ladleful of batter, which will be ſufficient to make a pancake, and keep moving the pan round, that the batter may ſpread properly. Shake the pan, and turn the pancake, as ſoon as you think one ſide is done enough. When both ſides are done, lay it in a diſh before the fire, and proceed in the ſame manner till you have fried as many as you chooſe. Strew a little ſugar over them, and ſend them up to table.

Cream Pancakes.

Put the yolks of two eggs into half a pint of cream, with two ounces of ſugar, and a little beaten cinnamon, mace, and nutmeg. Proceed in every other reſpect as above directed.

Rice Pancakes.

Mix three ſpoonfuls of flour of the rice with a quart of cream, ſet it on a ſlow fire, and keep ſtirring it till it is as thick as pap. Pour into it half a pound of butter, and a nutmeg grated. Put it into an earthen pan, and as ſoon as it is cold,

cold, ſtir in three or four ſpoonfuls of flour, a little ſalt, ſome ſugar, and nine eggs well beaten. Mix all well together, and fry them nicely. New milk muſt be uſed, when you cannot get cream; but, in that caſe, a ſpoonful more of rice muſt be added.

To make plain Fritters.

Put the crumb of a penny-loaf grated into a pint of milk, and mix it very ſmooth. When it is cold, put in the yolks of five eggs, three ounces of ſifted ſugar, and a little grated nutmeg. Fry them in the ſame manner as pancakes, and ſerve them up with melted butter, wine, and ſugar.

Apple Fritters.

Pare and core ſome of the largeſt apples you can get, and cut them into round ſlices. Take half a pint of ale, and two eggs, and beat in as much flour as will make it rather thicker than a common pudding, with nutmeg and ſugar to your taſte. Let it ſtand three or four minutes to riſe. Dip your ſlices of apple into the batter, fry them criſp, grate over them ſome ſugar, put wine ſauce in a boat, and ſend them up to table.

Cuſtard Fritters.

Having beat up the yolks of eight eggs with a ſpoonful of flour, half a nutmeg, a little ſalt, and a glaſs of brandy, add a pint of cream, ſweeten it, and bake it in a ſmall diſh. When it is cold, cut it into quarters, and dip them in batter made of half a pint of cream, a quarter of a pint of milk, four eggs, a little flour, and a

little ginger grated. Fry them in good lard or dripping, and when done, ſtrew grated ſugar over them.

Royal Fritters.

Put a quart of new milk into a ſaucepan, and pour in a pint of ſack or wine as ſoon as it begins to boil. Then take it off, and let it ſtand five or ſix minutes, ſkim off the curd, and put it into a baſon. Beat it up well with ſix eggs, and ſeaſon it with nutmeg. Then beat it with a whiſk, and add flour ſufficient to give it the uſual thickneſs of batter. Put in ſome ſugar, and fry them quick.

German Fritters.

Pare, quarter, and core ſome well-taſted criſp apples; take the core quite out, and cut them into round pieces. Put into a ſtewpan a quarter of a pint of French brandy, a table ſpoonful of fine ſugar pounded, and a little cinnamon. Put the apples into this liquor, and ſet them over a gentle fire, ſtirring them often; but take care not to break them. Set on a ſtewpan with ſome lard, and when it boils, drain the apples, dip them in ſome fine flour, and put them into the pan. Strew ſome ſugar over the diſh, and ſet it on the fire. Lay in the fritters, ſtrew a little ſugar over them, and glaze them over with a red hot ſalamander.

Rice Fritters.

Having boiled a quarter of a pound of rice in milk till it is pretty thick, mix it with a pint of cream, four eggs, ſome ſugar, cinnamon and nutmeg,

nutmeg, ſix ounces of currants waſhed and picked, a little ſalt, and as much flour as will make it a thick batter. Fry them in little cakes in boiling lard, and ſerve them up with ſugar and butter.

Tanſey Fritters.

Having poured a pint of boiling milk on the crumb of a penny loaf, let it ſtand an hour, and then put in as much juice of tanſey to it as will give it a flavour. Add to it a little juice of ſpinach, to give it a green colour. Put to it a ſpoonful of ratifia-water, or brandy, ſweeten it to your taſte, grate the rind of half a lemon, beat the yolks of four eggs, and mix them all together. Put them in a ſtewpan, with a quarter of a pound of butter, and ſtir it over a ſlow fire till it is quite thick. Take it off, and let it ſtand two or three hours. Then drop a ſpoonful at a time into boiling lard. When they are done, grate ſugar over them, and put wine ſauce in a boat, and ſend them up to table.

Raſpberry Fritters.

Grate two Naples biſcuits, or the crumb of a French roll, and put to it a pint of boiling cream. When it is cold, add to it the yolks of four eggs well beaten up. Mix all well together with ſome raſpberry juice, and drop them into a pan of boiling lard in very ſmall quantities. Stick them with blanched almonds ſliced, and ſerve them up.

Strawberry Fritters.

Having made a batter with flour, a ſpoonful of ſweet oil, another of white wine, a little

raſped lemon-peel, and the whites of two or three eggs, make it pretty ſoft, ſo as juſt to drop with a ſpoon. Mix it with ſome large ſtrawberries, and drop them with a ſpoon into the hot fritters. When they are of a good colour, take them out, and drain them on a ſieve. When they are done, ſtrew ſome ſugar over them, and glaze them.

Currant Fritters.

Stir into half a pint of ale that is not bitter as much flour as will make it pretty thick, and put in a few currants. Beat it up quick, have the lard boiling, and put a large ſpoonful at a time into the pan.

CAKES, PUFFS, AND BISCUITS.

To make a Plum Cake.

TO three pounds of flour put an equal quantity of currants, three quarters of a pound of almonds, blanched and a little beat, half an ounce of them bitter; a quarter of a pound of ſugar, the yolks of ſeven eggs, and the whites of ſix; a pint of cream, two pounds of butter, and half a pint of good ale yeaſt. Mix the eggs and the yeaſt together, and ſtrain them. Set the cream on the fire, and melt the butter in it. Stir in the almonds, and half a pint of ſack, part of which muſt be put to the almonds while beating. Mix together the currants, flour, and ſugar, with nutmeg, cloves, and mace, to your palate. Stir theſe to the cream, and put in the yeaſt.

Shrewſbury Cakes.

Having beat half a pound of butter to a cream, put in half a pound of flour, an egg, ſix ounces of loaf ſugar beaten and ſifted, half an ounce of carraway ſeeds, mixed into a paſte, and roll them thin. Cut them round with little tins, or a ſmall glaſs, prick them, lay them on ſheets of tin, and bake them in a ſlow oven.

A Bride Cake.

To four pounds of fine flour well dried, put the like quantity of freſh butter, two pounds of loaf ſugar, a quarter of an ounce of mace, and the ſame quantity of nutmeg, both finely pounded and ſifted. To every pound of flour put eight eggs; waſh and pick four pounds of currants, and dry them before the fire; blanch a pound of ſweet almonds, and cut them lengthways very thin; of citron, candied orange, and candied lemon, a pound each, and half a pint of brandy. Firſt work the butter with your hand to a cream, then beat in your ſugar a quarter of an hour, beat the whites of your eggs to a very ſtrong froth, and mix them with your ſugar and butter. Beat your yolks at leaſt half an hour, and mix them with your cake. Then put in your flour, mace, and nutmeg, and keep beating it till your oven is ready. Put in your brandy, and beat in lightly your currants and almonds. Tie three ſheets of paper round the bottom of your hoop, to keep it from running out, and rub it well with butter. Put in your cake, and lay in your ſweetmeats in three layers, with cake between every layer. After it is

riſen and coloured, cover it with paper before your oven is ſtopped up, and bake it three hours.

A Pound Cake.

Beat a pound of butter, in an earthen pan, with your hand, one way, till it reſembles a fine thick cream. Then beat up with the butter twelve eggs, with one half their whites; and beat in alſo a pound of ſugar, a pound of flour, and a few carraways. Beat all well together with your hand, or with a large wooden ſpoon, for an hour. Then butter a pan, put it in, and bake it an hour in a quick oven. You may, if you think proper, put in a pound of clean-waſhed and picked currants.

Heart Cakes.

With your hand work a pound of butter to a cream, then put to it twelve eggs, with only ſix of the whites, well beaten, a pound of dried flour, a pound of ſifted ſugar, four ſpoonfuls of good brandy, and a pound of currants waſhed, and dried before the fire. As the pans are filled, put in two ounces of candied orange and citron, and continue beating the cake till you put it into the oven. This quantity will be ſufficient to fill three dozen of middling-ſized pans.

A common Seed Cake.

Take a pound of butter beat to a cream with the hand, a pound and a quarter of flour, three quarters of a pound of lump ſugar pounded, the yolks of ten eggs, and the whites of four. Mix theſe well together, and put to them an ounce of

of carraway ſeeds bruiſed. Butter the pan or hoop, and ſift the ſugar on the top.

A rich Seed Cake.

Tak a pound of butter, a pound of flour well dried, a pound of loaf ſugar beaten and ſifted, eight eggs, two ounces of carraway ſeeds, one nutmeg grated, and its weight of cinnamon. Having beaten your butter to a cream, put in your ſugar, beat the whites of your eggs half an hour, and mix them with the ſugar and butter. Then beat the volks half an hour, and put to them the whites. Beat in your flour, ſpices, and ſeeds, a little before it goes to the oven. Put it in the hoop, and bake it two hours in a quick oven. The ingredients will take two hours, in order to be beaten up properly together.

A good Family Cake.

Take rice and wheat flour, of each ſix ounces, the yolks and whites of nine eggs, half a pound of lump ſugar pounded and ſifted, and half an ounce of carraway ſeeds Having beaten this one hour, bake it for the ſame time in a quick oven. This is a very light cake, and is very proper for young people and delicate ſtomachs.

Almond Cakes.

Blanch and beat two ounces of bitter, and one pound of ſweet almonds; take a little role or orange-flour water, and the white of an egg; half a pound of loaf-ſugar ſifted, eight yolks and three whites of eggs, the juice of half

a lemon, and the rind grated. Bake it in one large pan, or in ſeveral ſmall ones.

Bath Cakes.

Rub half a pound of butter into a pound of flour, and put to it a ſpoonful of good barm, and, with ſome warm cream, make it into a light paſte, and ſet it to the fire to riſe. When you make them up, take four ounces of carraway comfits, work part of them in, and ſtrew the reſt on the top. Make them into round cakes, about the ſize of a French roll, bake them on ſheet tins, and ſend them in hot for breakfaſt.

Icings for Cakes.

Pound and ſift fine a pound of double-refined ſugar, and mix with it, in an earthen pan, the whites of twenty-four eggs. Whiſk them well for two or three hours, till it looks white and thick, and then, with a bunch of feathers, ſpread it all over the tops and ſides of the cake. Set it at a proper diſtance before a clear fire, and keep turning it continually, that it may not change colour; but a cool oven is beſt, in which an hour will harden it. You may alſo make your icing in the following manner. Beat the whites of three eggs to a ſtrong froth, beat a pound of Jordan almonds very fine with roſe water, and mix your almonds and eggs lightly together. Then beat a pound of loaf ſugar very fine, and put it in by degrees. When your cake is enough, take it out, lay on your icing, and proceed as above directed.

Almond

Almond Puffs.

Blanch and beat very fine two ounces of ſweet almonds with orange-flour water. Beat the whites of three eggs to a very high froth, and then ſtrew in a little ſifted ſugar. Mix your almonds with your ſugar and eggs, and then add more ſugar till it is as thick as paſte. Lay it in cakes, and bake it on a paper in a cool oven.

Lemon Puffs.

Having beaten and ſifted a pound of double-refined ſugar, put it into a bowl, with the juice of two lemons, and beat them well together. Then, having beaten the white of an egg to a very high froth, put it alſo into your bowl, and beat it half an hour. Put in three eggs, and two rinds of lemons grated. Mix it well up, duſt ſome ſugar on your paper, drop on the puffs in ſmall drops, and bake them in a moderately heated oven.

To make Wafers.

Beat the yolks of two eggs in a pint of cream, and mix it as thick as a pudding with well-dried flour, and ſugar and orange-flour water to your taſte. Put in a ſufficient quantity of warm water to make it as thin as fine pancakes. Mix them very ſmooth, and bake them over a ſtove. Butter the irons when they ſtick.

To make common Biſcuits.

Beat eight eggs half an hour, and put to them a pound of ſugar beaten and ſifted, with the rind of a lemon grated. Whiſk it an hour, or till

till it looks light, and then put in a pound of flour, with a little roſe-water. Sugar them over, and bake them in tins, or on paper.

Naples Biſcuits.

Mix a pound of ſoft ſugar finely ſifted with three quarters of a pound of very fine flour. Sift it three times, and then add ſix eggs well beaten, and a ſpoonful of roſe-water. When the oven is almoſt hot, make them, but take care that they are not made up too wet.

Savoy Biſcuits.

Having beaten the whites of eight eggs till they bear a ſtrong froth, put the yolks to them, with a pound of ſugar, and beat them all together a quarter of an hour. When the oven is ready, add a pound of fine flour to the other ingredients. Stir them till they be well mixed, lay the biſcuits upon the paper, and ice them. Bake them in a quick oven.

To make Gingerbread.

Mix three quarts of fine flour, two ounces of beaten ginger, a quarter of an ounce of nutmeg, cloves, and mace, beat fine, then add three quarters of a pound of fine ſugar, two pounds of treacle, and ſet it over the fire, but do not let it boil. Melt three quarters of a pound of butter in the treacle, put in ſome candied lemon and orange-peel cut fine, and let it ſtand in a quick oven one hour.

TO

To make CHEESECAKES *and* CUSTARDS.

To make common Cheesecakes.

BEAT eight eggs well, while a quart of milk is on the fire, and when it boils, put in the eggs, and stir them till they come to a curd. Then pour it out, and when it is cold, put in a little salt, two spoonfuls of rose-water, and three quarters of a pound of currants, well washed. Put it into puff-paste, and bake it. If you use tin patties to bake in, butter them, or you will not be able to take them out; but if you bake them in glass or china, only an upper crust will be necessary, as you will not want to take them out when you send them to table.

Elegant Cheesecakes.

Warm a pint of cream, and put to it five quarts of milk warm from the cow. Then put runnet to it, and stir it well. As soon as it is curdled, put the curd in a linen bag or cloth, and let the whey properly drain from it, but do not squeeze it much. Then put it into a mortar, and break the curd as fine as butter. Put to the curd half a pound of sweet almonds blanched, and half a pound of mackaroons, both finely beaten. Put in nine eggs well beaten, a whole nutmeg grated, two perfumed plums dissolved in rose or orange-flower water, and half a pound of fine sugar. Mix all well together; then melt a pound and a quarter of butter, and stir it well in. Make a puff-paste as follows:

follows: Wet a pound of fine flour with cold water, and roll it out. Put into it by degrees a pound of freſh butter, and ſhake a little flour over each coat as you roll it. Make it juſt before you want to uſe it. If you chooſe it, you may put in a little tincture of ſaffron to give them a high colour.

Rice Cheeſecakes.

Having boiled a quarter of a pound of rice till it be tender, drain it, and put in four eggs well beaten, half a pound of butter, half a pint of cream, ſix ounces of ſugar, a nutmeg grated, and a glaſs of ratafia water or brandy. Beat them all together, and bake them in raiſed cruſts.

Almond Cheeſecakes.

Blanch four ounces of Jordan almonds, and put them into cold water. Beat them with roſe-water in a marble mortar or wooden bowl, with a wooden peſtle: put to it four ounces of ſugar, and the yolks of four eggs finely beaten. Work it in the mortar or bowl till it becomes white and frothy. Then make the following rich puff-paſte: Take half a pound of flour, and a quarter of a pound of butter; rub a little of the butter into the flour, mix it ſtiff with a little cold water, then roll your paſte ſtraight out, ſtrew over it a little flour, lay over it, in thin bits, one third of your butter; throw a little more flour over the butter; do ſo for three times, then put your paſte in your tins, fill them, and grate ſugar over them. Bake them in a moderately heated oven.

Citron

Citron Cheeſecakes.

Having boiled a quart of cream, let it ſtand till it is cold, and then mix it with the yolks of four eggs well beaten. Then ſet it on the fire, and let it boil till it curds. Blanch ſome almonds, beat them well with orange-flower water, put them into the cream, with a few Naples biſcuits and green citrons ſhred fine. Sweeten it to your taſte, and bake them in tea-cups.

Lemon and Orange Cheeſecakes.

Boil the peel of two large lemons till they be quite tender, and then pound it well in a mortar with four or five ounces of loaf ſugar, the yolks of ſix eggs, half a pound of freſh butter, and a little curd beat fine. Pound and mix all together, lay a puff-paſte in your patty-pans, fill them half full, and bake them. Orange cheeſecakes are made in the ſame method, only with this difference, that the bitterneſs muſt be taken out of the peel by boiling it in two or three waters.

A common Cuſtard.

Sweeten a quart of new milk to your taſte, grate in a ſmall nutmeg, beat up eight eggs with only four whites, ſtir them into the milk, and add a little roſe-water. Bake it in china baſons, or put them in a deep china diſh. Prepare a kettle of boiling water, ſet the cups into it, and let the water come above half way; but do not let it boil too faſt, for fear of its getting into the cups. Colour them at top with a hot iron.

Cuſtards

Cuſtards to bake.

Having boiled a pint of cream with mace and cinnamon, let it ſtand till it be cold. Then take four eggs, leaving out two of the whites, a little roſe and orange-flower water and ſack, with nutmeg and ſugar to your palate. Mix them well together, and bake them in cups.

Almond Cuſtards.

Boil a pint of cream in a toſſing-pan, with a ſtick of cinnamon, a blade or two of mace, and let it ſtand to cool. Blanch two ounces of almonds, beat them fine in a marble mortar with ſome water. If you like a ratafia taſte, put in a few apricot kernels, or bitter almonds. Mix them with your cream, ſweeten it to your taſte, ſet it on a ſlow fire, and keep ſtirring it till it is pretty thick. Bake it in cups.

Orange Cuſtards.

Boil half the rind of a Seville orange till it be tender, beat it very fine in a mortar, and put to it a ſpoonful of brandy, a quarter of a pound of loaf ſugar, the juice of a Seville orange, and the yolks of four eggs Beat them all well together for ten minutes, and then pour in by degrees a pint of boiling cream. Keep beating them till they are cold, then put them into cuſtard cups, and ſet them in an earthen diſh of hot water. Let them ſtand till they are ſet, then take them out, and ſtick preſerved orange on the top. They may be eaten either hot or cold.

Lemon

Lemon Cuſtards.

Firſt beat the yolks of ten eggs, and ſtrain them, and then beat them with a pint of cream. Sweeten the juice of two lemons, boil it with the peel of one, and ſtrain it. As ſoon as it has cooled, ſtir it to the cream and eggs; put it on the fire again, ſtir it till it nearly boils, grate over it the rind of a lemon, and brown with a ſalamander.

Rice Cuſtards.

Boil a blade of mace and a quartered nutmeg in a quart of cream, and ſtrain it. Then add to it ſome whole rice boiled and a little brandy. Sweeten it, ſtir it over the fire till it thickens, and ſerve it up in cups or a diſh. It may be ſent to table either hot or cold.

TO MAKE CREAMS AND JAMS.

Orange Cream.

PARE the rind of a Seville orange very fine, and ſqueeze the juice of four oranges. Put them into a ſtewpan with half a pint of water, and eight ounces of ſugar. Beat the whites of five eggs, mix them into it, and ſet them on a ſlow fire. Stir it one way till it grows thick and white, ſtrain it through a gauze, and ſtir it till it is cold. Then beat the yolks of five eggs very fine, and put them into your pan with the cream. Stir it over a gentle fire till it nearly boils, then put it into a baſon, and ſtir it till it is cold, when you may put it into your glaſſes.

Burnt Cream.

Boil a pint of cream with ſugar and a little lemon-peel ſhred fine. Beat the yolks of ſix, and the whites of four eggs ſeparately, and when the cream is cold, put in your eggs, with a ſpoonful of orange-flower water, and one of fine flour. Set it over the fire, keep ſtirring it till it is thick, and then put into a diſh. When it is cold, ſift a quarter of a pound of ſugar all over it, and brown it with a hot ſalamander, till it looks like a glaſs plate put over your cream.

Spaniſh Cream.

Take three ſpoonfuls of flour of rice ſifted very fine, the yolks of three eggs, three ſpoonfuls of water, two of orange-flower water, and mix them well together. Put to them one pint of cream, and ſet it upon a good fire, ſtirring it till it be of a proper thickneſs. Then pour it into cups.

Piſtachio Cream.

Take out the kernels of half a pound of Piſtachio nuts, beat them in a mortar with a ſpoonful of brandy, and put them into a toſſing-pan, with a pint of cream, and the yolks of two eggs finely beaten. Stir it gently over a ſlow fire till it is thick, but do not let it boil. Pour it into a china ſoup-plate, and when it is cold, ſtick ſome kernels, cut longways, all over it, and ſend it to table.

Whipt Cream.

Beat the whites of eight eggs well, and mix them with a quart of thick cream, and half a pint

pint of ſack. Sweeten it to your taſte with double-refined ſugar. Whip it up with a whiſk, and ſome lemon-peel tied in the middle of the whiſk. Take the froth with a ſpoon, and lay it in your glaſſes or baſons. This does well over a tart.

Ice Cream.

Pare, ſtone, and ſcald twelve ripe apricots, and beat them fine in a marble mortar. Put to them ſix ounces of double refined ſugar, and a pint of ſcalding cream, and work it through a hair ſieve. Put it into a tin that has a cloſe cover, and ſet it in a tub of ice broken ſmall, and a large quantity of ſalt put among it. When you ſee the cream grows thick round the edges of your tin, ſtir it, and ſet it again till it grows quite thick. When your cream is all frozen up, take it out of the tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with ice and ſalt in it as before. Put your mould in the middle, and lay your ice under and over it Let it ſtand four or five hours, and dip your tin in warm water when you turn it out; but, if it be ſummer time, do not turn it out till the very inſt nt you want it. If you have not apricots, any other fruit will anſwer the purpoſe, provided you take care to work them very fine in the mortar.

Gooſeberry Cream.

Put two quarts of gooſeberries into a ſaucepan, juſt cover them with water, ſcald them till they are tender, and then rub them through a ſieve with a ſpoon to a quart of pulp. Have ready

ready ſix eggs well beaten, make your pulp hot, and put in one ounce of freſh butter. Sweeten it to your taſte, put it over a gentle fire till they are thick; but take care that they do not boil. Then ſtir in a gill of the juice of ſpinach, and when it is almoſt cold, ſtir in a ſpoonful of orange-flower water or ſack. Pour it into baſons, and ſerve it up cold.

To make black Currant Jam.

Having gathered your currants when they are full ripe, pick them clean from the ſtalks, bruiſe them well in a bowl, and to every pound of currants put a pound and half of loaf ſugar, finely beaten. Put them into a preſerving pan, boil them half an hour, ſkim and ſtir them all the time, and then put them into pots.

Cherry Jam.

Take ſome cherries, boil and break them. Take them off the fire, and let the juice run from them. To three pounds of cherries, boil together half a pint of red currant juice, and half a pound of loaf ſugar. Put in the cherries as they boil, ſift in three quarters of a pound of ſugar, and boil the cherries very faſt for more than half an hour. Put on brandy-paper when they are properly cooled.

Gooſeberry Jams.

Cut into halves and take out the ſeeds of ſome large full grown gooſeberries, but not too ripe. Put them into a pan of cold ſpring water, lay ſome vine leaves at the bottom, then ſome gooſeberries, then vine leaves, till all the fruit

fruit is in the pan. Cover it very close, that no steam can evaporate, and set them on a very slow fire. When they are scalding hot, take them off, then set them on again, and so on. They must be thus treated till they are of a good green. Then lay them on a sieve to drain, and beat them in a marble mortar with their weight in sugar. Take a quart of water, and a quart of gooseberries, boil them to a mash, and squeeze them. To every pint of this liquor put a pound of fine loaf sugar, and boil and skim it. Then put in the green gooseberries, and let them boil till they be thick and clear, and of a good green.

Apricot Jam.

Cut some fine rich apricots into thin pieces, and infuse them in an earthen pot till they are tender and dry Put a pound of double refined sugar, and three spoonfuls of water, to every pound and an half of apricots. Then boil your sugar to a candy height, as hereafter directed in the chapter of candying, and put it upon your apricots Set them over a slow fire, and stir them till they appear clear and thick, but take care that they do not boil. Then put them into your glasses.

Red Raspberry Jam.

Raspberries for this purpose must be gathered when they are ripe and dry. Pick them very carefully from the stalks and dead ones, and crush them in a bowl with a silver or wooden spoon, as pewter is apt to turn them of a purple colour. Having crushed them, strew in their own

own weight of loaf ſugar, and half their weight of currant juice, baked and ſtrained as for jelly. Then boil them half an hour over a clear ſlow fire, ſkim them well, and keep ſtirring them all the time. Then put them into pots or glaſſes, with brandy paper over them, and keep them for uſe. As ſoon as you have got your berries, remember to ſtrew in your ſugar; do not let them ſtand long before you boil them, and it will preſerve their flavour.

BLANC MANGE, JELLIES, AND SYLLABUBS.

To make Blanc Mange.

PUT two ounces of iſinglaſs, a ſtick of cinnamon, a little lemon-peel, a few coriander ſeeds, and two or three laurel leaves, into a ſtew-pan, with a quart of new milk, and ſweeten it to your palate. Add to it ſix bitter almonds cut in ſlices. Boil it gently till the iſinglaſs is diſſolved, and then ſtrain it through a fine ſieve into a bowl. Let it ſtand till it is half cold, and then pour it off from the ſettlings into another bowl. Let your moulds be ready, fill them, and let them ſtand to be cold. When they are thoroughly cold, raiſe them with your fingers from the ſides, dip the bottom of the mould into warm water, and turn them out into a diſh. Garniſh with jellies of different colours, or currant jelly, Seville oranges cut in quarters, flowers, or any thing elſe

elſe you fancy. When you want to colour your blanc mange green, juſt when it is done, put in a little ſpinach juice, but take care that it does not boil after it is put in, as that will curdle and ſpoil the whole. If you wiſh to have it red, put in a little bruiſed cochineal; if yellow, a little ſaffron; if violet colour, a little ſyrup of violets; and thus you may have different colours in the diſh, ſuch as plain white, green, yellow, red, and violet. Let your mould for the white be deeper than the reſt; put it in the middle of the diſh, and the others round it.

Hartſhorn Flummery.

Put four ounces of hartſhorn ſhavings into a ſaucepan with two quarts of ſpring water, and let it ſimmer over the fire till it is reduced to a pint; or put it into a jug, and ſet it in the oven with houſehold bread. Strain it through a ſieve into a ſtewpan, blanch and beat half a pound of ſweet almonds with a little orange-flower water, mix a little of your jelly in it, and fine ſugar enough to ſweeten it. Then ſtrain it through a ſieve to the other jelly, mix it well together, and when it is blood warm, put it into moulds or half pint baſons. When it is cold, dip the moulds or baſons in warm water, and turn them into a diſh. Mix ſome white wine and ſugar together, and pour them into the diſh. If you pleaſe, you may ſtick almonds in them.

French Flummery.

Beat an ounce of iſinglaſs fine, put it into a quart of cream, and boil it gently for a quarter

of an hour, but keep ſtirring it all the time. Then take it off ſweeten it with fine powder ſugar, put in a ſpoonful of roſe and another of orange flower water, ſtrain it through a ſieve, and ſtir it till half cold. Put it into a mould or baſon, and when cold, turn it into a diſh, and garniſh with currant jelly.

Calf's Feet Jelly.

Take out the large bones of two calves feet, cut the meat in ſmall pieces, and put them into a ſaucepan with three quarts of water, a little lemon-peel, and a ſtick of cinnamon. Boil it gently till it is reduced to a quart, and remember to try it with a ſpoon, in order to ſee when it is ſtrong enough. Strain it off, and let it ſettle half an hour. Then ſkim it very clean, and pour it from the ſettling into a ſtewpan. Put in half a pint of mountain or Liſbon wine, ſweeten it to your taſte with loaf ſugar, ſqueeze four lemons, or two lemons and two Seville oranges, ſtrain the juice to keep out the ſeeds, and put it in with a lemon peel, and a very little ſaffron. Boil it up a few minutes, then beat up the whites of eight eggs to a high froth, and mix them well together with the jelly. Then boil it up for five minutes. Have your bag ready with a bowl under it, pour your jelly gently in, that it may run pretty faſt through at the firſt, and as it runs pour it in again ſeveral times, till it is as clear as you would have it. When it is all run off, fill your glaſſes with a ſpoon.

Hartſhorn

Hartſhorn Jelly.

Put three quarts of water and half a pound of hartſhorn ſhavings into a ſaucepan, with a lemon peel, and a ſtick of cinnamon. Boil it gently till it is a ſtrong jelly, which you may know by taking a little out in a ſpoon, and let it cool, as before directed. Then ſtrain it through a fine ſieve into a ſtewpan, put in a pint of Rheniſh wine, ſweeten it with loaf ſugar to your palate, ſqueeze in the juice of four lemons, or two lemons and two Seville oranges, ſtrain the juice to keep out the ſeeds, put them in, with a little ſaffron, and boil it up. Beat up the whites of eight eggs to a high froth, mix them well in the jelly, and boil it up for five minutes. Then take it off the fire, and proceed in the ſame manner as before directed. Remember to put your ſugar and lemon in, to make it palatable, before you put your eggs in; for by putting in ſugar and lemon afterwards, you will prevent its clearing properly.

Orange Jelly.

Put two quarts of ſpring water into a ſaucepan, with half a pound of hartſhorn ſhavings, or four ounces of iſinglaſs, and boil it gently till it becomes a ſtrong jelly. Take the juice of three Seville oranges, three lemons, and ſix China oranges, the rind of one Seville orange, and one lemon, pared very thin. Put them to your jelly, ſweeten with loaf ſugar to your taſte, beat up the whites of eight eggs to a froth, mix them well in, and boil it for ten minutes. Then run it through a jelly-bag till it is very

clear, put it into your moulds, and let it ſtand till it is thoroughly cold. Then dip your moulds in warm water, and turn them into a China diſh, or flat glaſs. You may make uſe of flowers for your garniſh.

Black Currant Jelly.

Gather your currants when they are full ripe, on a dry day, and ſtrip them of the ſtalks. Put them into an earthen pan, and to every ten quarts put in a quart of ſpring water. Tie paper over them, and ſet them in the oven for two hours. Then ſqueeze out the juice through a fine cloth, and to every pint of juice put a pound of loaf ſugar broken to pieces. Stir it and boil it gently for half an hour, and ſkim it well all the time. While it is hot put it into gallipots, put brandy papers over it, tie another paper over that, and keep it in a cool dry place.

Red Currant Jelly.

Gather your currants as above directed, and to every gallon of red put a quart of white. Put them into a preſerving pan, cover them cloſe, and ſet them over a ſlow fire; ſtirring them to prevent their burning at the bottom, till the juice is out. Or you may put them into an earthen pan, tie a paper over them, and ſet them in a warm oven for an hour. Then put them into a flannel bag, and when the juice is all run out, to every pint put a pound of loaf ſugar broken into ſmall pieces. Put it over a gentle fire, and ſtir it till the ſugar is melted, or it will burn at the bottom. Skim it well, and boil it gently half an hour. While it is hot, put

put it into your gallipots or glaſſes, and when it is cold, put brandy papers over it, and tie another paper over that. Put them in a cool and dry place.

A ſolid Syllabub.

Put a pint of mountain to a quart of rich cream, the juice of two lemons, the rind of one grated, and ſweeten it with powder ſugar to your taſte. Whip it well, take off the froth as it riſes, lay it on a hair ſieve, and put it in a cool place till next day. Then make your glaſſes better than half full with the thin, and with a ſpoon put on the froth as high as you can. It will look clear at the bottom, even after it has been kept ſeveral days.

A Syllabub under the Cow.

Having put a bottle of red or white wine, ale or cyder, into a china bowl, ſweeten it with ſugar, and grate in ſome nutmeg. Then hold it under the cow, and milk into it till it has a fine froth on the top. Strew over it a handful of currants cleaned, waſhed and picked, and plumped before the fire.

CANDYING AND DRYING.

To prepare Sugar for Candying.

FRUIT intended for candying muſt be firſt preſerved, and dried in a ſtove, or before the fire, that none of the ſyrup may remain in it. Sugar intended for the uſe of candying

muſt be thus prepared. Put into a toſſing-pan a pound of ſugar with half a pint of water, and ſet it over a very clear fire. Take off the ſcum as it riſes, boil it till it looks fine and clear, and take out a little in a ſilver ſpoon. When it is cold, if it will draw a thread from your ſpoon, it is boiled high enough for any kind of ſweetmeat. Then boil your ſyrup, and when it begins to candy round the edge of your pan, it is candy height. It is a great miſtake to put any kind of ſweetmeat into too thick a ſyrup, eſpecially at the firſt, as it withers the fruit, and the beauty and flavour are thereby both deſtroyed.

To candy Melons.

Having quartered your melons, take out all the inſide, and put into it as much thin ſyrup as will cover the coat. Let it boil in the ſyrup till it is thoroughly tender, and then put it away in the ſyrup for two or three days, but mind that the ſyrup covers it, and that it may penetrate quite through. Then take it out, and boil your ſyrup to a candy height; dip in your quarters, and lay them on a ſieve to dry either before the fire, or in a ſlow oven.

Lemon and Orange Peel candied.

Cut your oranges or lemons lengthways, and take out all the pulp and inſide ſkins. Put the peels into hard water and ſtrong ſalt for ſix days, and then boil them in ſpring water till they are tender. Take them out, and lay them on a ſieve to drain. Make a thin ſyrup with a pound of loaf ſugar to a quart of water, and boil them in it for half an hour, or till they look clear.

Make

Make a thick ſyrup of double-refined ſugar, with as much water as will wet it. Put in your peels, and boil them over a ſlow fire till you ſee the ſyrup candy about the pan and the peels. Then take them out, and ſprinkle fine ſugar over them. Lay them on a ſieve, and dry them before the fire, or in a cool oven.

Caſſia candied.

Pound a little muſk and ambergreaſe with as much of the powder of caſſia as will lie on two ſhillings. Having pounded them well together, take a quarter of a pound of fine ſugar, and as much water as will wet it, and boil it to a candy height. Then put in your powder, and mix them well together. Butter ſome pewter ſaucers, and when it is cold turn it out.

Angelica candied.

Gather your Angelica in April, cut it in lengths, and boil it in water till it becomes tender. Having put it on a ſieve to drain, peel it, and dry it in a clean cloth, and to every pound of ſtalks take a pound of double-refined ſugar finely pounded Put your ſtalks into an earthen pan, and ſtrew the ſugar over them. Cover them cloſe, and let them ſtand two days. Then put it into a preſerving-pan, and boil it till it is clear. Then put it into a cullender to drain, ſtrew it pretty thick over with fine powder ſugar, lay it on plates, and dry it in a cool oven, or before the fire.

To dry Cherries.

Put a pound of loaf ſugar to four pounds of cherries, and put as much water as will wet the

ſugar. When it is melted, make it boil. Stone your cherries, put them in, and make them boil. Having ſkimmed it two or three times, take them off, and let them ſtand in the ſyrup two or three days. Then take them out of the ſyrup, boil it up, and pour it over the cherries; but do not boil the cherries any more. Let them ſtand three or four days longer, then take them out, lay them on a ſieve to dry, and put them in the ſun, or in a ſlow oven. When they are dry, lay ſome white paper at the bottom of a ſmall box, then a row of cherries, then paper, till they are all in, and covered with paper.

To dry Damſons.

Make a thin ſyrup, boil and ſkim it well, and then put in ſome of the fineſt damſons you can get. Take out the ſtones, and give them a boil, and let them ſtand in the ſyrup till next day. Then make a rich ſyrup with double-refined ſugar, and as much water as will wet it. Boil it to a candy height. Then take your damſons out of the other ſyrup, and put them into this. Give them a ſimmer, and put them away till the next day. Then put them one by one on a ſieve, and dry them in a cool oven or ſtove, or before the fire, and mind to turn them twice every day. When dry put them in a box with white paper between them, and keep them in a place that is cool and dry.

To dry Peaches.

Pare ſome of the cleareſt and ripeſt peaches you can procure, and put them into pure water. Take

Take their weight in double-refined ſugar, and of one half make a very thin ſyrup. Then put in your peaches, and boil them till they look clear. Then ſplit and ſtone them, boil them till they are very tender, and put them on a ſieve to drain. Boil the other half of the ſugar almoſt to a candy, then put in your peaches, and let them lay all night. Then lay them in a glaſs, and ſet them in a ſtove till they are dry. If they be ſugared too much, wipe them a little with a wet cloth, and put them between paper into boxes.

To dry Apricots.

Pare ſome fine ripe apricots very thin, and ſtone them. Put them into a preſerving-pan, and to every pound of apricots allow a pound of double-refined ſugar pounded. Strew ſome among them, and lay the reſt over them. Let them ſtand twenty four hours, and turn them three or four times in the ſyrup. Then boil them pretty quick till they are clear, and put them away in the ſyrup till they are cold. When they are cold, put them on glaſſes, and dry them in a cool oven or ſtove, turning them often. When they are properly dried, put them in boxes as before directed.

To dry Plums.

Take ſome fine and clear-coloured large pear plums, weigh them, ſlit them up the ſides, put them into a broad ſtewpan, and fill it full of ſpring water. Set them over a very ſlow fire, and take care that the ſkins do not come off. When they are tender, take them up, and to

every pound of plums put a pound of powdered ſugar. Strew a little at the bottom of a large bowl, then lay your plums in one by one, and ſtrew the reſt of the ſugar over them. Set them into your ſtove all night, and the next day, with a moderate fire, heat them, and ſet them into your ſtove again. Let them ſtand two days more, turning them every day. Then take them out of the ſyrup, lay them to dry, and treat them as above directed. Any other ſort of plums may be dried in the ſame manner.

TO MAKE ALL SORTS OF PRESERVES, &c.

To preſerve Gooſeberries whole.

PICK off the black eyes, but not the ſtalks, from the largeſt preſerving gooſeberries you can procure. Set them over the fire in a pot of water to ſcald, cover them very cloſe, but do not let them either boil or break, and when they are tender, take them up, and put them into cold water. To a pound of gooſeberries take a pound and a half of double-refined ſugar. Clarify the ſugar with water, a pint to a pound of ſugar, and when the ſyrup is cold, put the gooſeberries ſingle in your preſerving pan, put the ſyrup to them, and ſet them on a gentle fire. Let them boil, but not ſo faſt as to break them; and when they have boiled, and you perceive that the ſugar has entered them, take them off, cover them with white paper, and ſet them

them by till the next day. Then take them out of the ſyrup, and boil the ſugar till it begins to be ropy Skim it, and put it to them again Then ſet them on a gentle fire, and let them ſimmer gently till you perceive the ſyrup will rope. Then take them off, and ſet them by till they are cold. Cover them with paper, then boil ſome gooſeberries in fair water, and when the liquor is ſtrong enough, ſtrain it out. Let it ſtand to ſettle, and to every pint take a pound of double-refined ſugar; then make a jelly of it, put the gooſeberries in glaſſes when they are cold, cover them with the jelly the next day, paper them wet, and then half dry the paper that goes in the inſide, as it cloſes down better, and then white paper over the glaſs. Set it in a dry place, or a ſtove.

Currants preſerved for Tarts.

Put any quantity of currants you pleaſe into a preſerving pan, with a pound of ſugar to every pound and a quarter of currants, and a ſufficient quantity of currant juice to diſſolve the ſugar. Skim it as ſoon as it boils, put in your currants, and boil them till they are very clear. Put them into a jar, cover them with brandy-paper, and keep them in a dry place.

Red Currants preſerved in Bunches.

Having ſtoned your currants, tie them in bunches to bits of ſticks, ſix or ſeven together. Allow the weight of currants in ſugar, which make into a ſyrup. Boil it high, put in the currants, give them a boil, ſet them by, and the next day take them out. When the ſyrup boils

put them in again, give them a boil or two, and then take them out. Boil the ſyrup as much as is neceſſary, and when cold, put it to the currants in glaſſes. You muſt take care that the currants be equally diſperſed.

To preſerve Codlings all the Year.

For this purpoſe, the codlings muſt be gathered when they are about the ſize of a walnut, with the ſtalk and a leaf or two remaining on each. Put ſome vine leaves into a pan of ſpring water, and cover them with a layer of codlings, then another of vine leaves, and thus proceed till the pan is full. Set it on a ſlow fire, having firſt covered it to keep the ſteam in. As ſoon as they become ſoft, take off the ſkins with a penknife, and then put them in the ſame water with the vine leaves. Take care that the water is cold, otherwiſe it may crack them. Put in a little roach allum, and ſet them over a ſlow fire till they look green, which will be the caſe in three or four hours. Then take them out, and lay them on a ſieve to drain. Make a good ſyrup, and give them a gentle boil once a day for three days. Then put them into ſmall jars, and cover them cloſe with brandy paper.

Apple Marmalade.

Put ſome apples into water, ſcald them till they are tender, and then drain them through a ſieve. Put three quarters of a pound of ſugar to a pound of apples; put them into a preſerving-pan, let them ſimmer over a gentle fire, ſkimming them all the time. Put them into pots

pots or glaſſes, as ſoon as you find them of a proper thickneſs.

Quince Marmalade.

Take a pound of double-refined ſugar, and a pound and a half of quinces. Make it into a ſyrup, boil it high, and then pare and ſlice the fruit. When it begins to look clear, pour in half a pint of quince juice, or pippins, if quinces be ſcarce. Boil it thick, and take off the ſcum. To make a juice, pare the quinces or pippins, cut them from the core, beat them in a ſtone mortar, and ſtrain the juice through a thin cloth. To every half pint, put more than a pound of ſugar, and let it ſtand at leaſt four hours before it is uſed.

Apricot Marmalade.

Boil ſome ripe apricots in ſyrup till they will maſh, and then beat them in a marble mortar. Add half their weight of ſugar, and as much water as will diſſolve it. Boil and ſkim it well, boil them till they look clear, and the ſyrup like a fine jelly. Then put them into your ſweetmeat glaſſes.

To preſerve Damſons.

Having picked the ſtalks from your damſons, prick them with a pin, put them into a deep pot, and with them half their weight of loaf ſugar pounded. Set them in a moderate oven till they are ſoft, then take them off, give the ſyrup a boil, and pour it upon them. Do this two or three times, then take them carefully out, and put them into the jars, in which you

you intend to keep them. Pour over them rendered mutton fuet, tie a bladder over them, and put them into a cool place to keep for uſe.

To preſerve Strawberries.

Your ſtrawberries, which for this purpoſe muſt be of the fineſt ſcarlet ſort, muſt be gathered on a dry day, with their ſtalks on, before they are too ripe. Lay them ſeparately on a China diſh, beat and ſift twice their weight of double-refined ſugar, and ſtrew it over them. Then take a few ripe ſcarlet ſtrawberries, cruſh them, and put them into a jar, with their weight of double-refined ſugar finely pounded. Cover them cloſe, and let them ſtand in a kettle of boiling water till they are ſoft, and the ſyrup is come out of them. Then ſtrain them through a muſlin rag into a toſſing-pan, boil and ſkim it well, and when it is cold put in your whole ſtrawberries, and ſet them over the fire till they are milk warm. Then take them off, and let them ſtand till they are quite cold. Then ſet them on again, and make them a little hotter, and repeat the ſame till they look clear; but take care not to let them boil, as that will take off their ſtalks. When the ſtrawberries are cold, put them into jelly glaſſes, with the ſtalks downwards, and fill up your glaſſes with the ſyrup. Tie them down cloſe, with brandy paper over them.

Syrup of Quinces.

Having grated your quinces, extract their juice by preſſing their pulp in a cloth. Set the juice in the ſun to ſettle, or before the fire, in order

order to clarify it. Put a pound of ſugar boiled brown to every four ounces of the juice. If the putting in the juice of the quinces ſhould check the boiling of the ſugar too much, give the ſyrup ſome boiling till it becomes pearled. Then take it off the fire, and when it is cold, put it into your bottles.

To preſerve Raſpberries.

Raſpberries intended for this purpoſe muſt be gathered on a dry day, when they are juſt turned red, with their ſtalks on about an inch in length. Lay them one by one on a diſh, and ſtrew over them their weight of double refined ſugar pounded and ſifted. Put a quart of red-currant jelly juice, with its weight of double-refined ſugar, to every quart of raſpberries. Boil and ſkim it well, then put in your raſpberries, and give them a ſcald. Then take them off, and let them ſtand two hours. Set them on again, and make them a little hotter. Proceed in this manner two or three times till they look clear; but be careful that they do not boil, as that will take off the ſtalks. When they are tolerably cool, put them into jelly-glaſſes, with the ſtalks downwards. White raſpberries are preſerved in the ſame manner, only that inſtead of red you muſt uſe white-currant jelly.

To preſerve Walnuts green.

Having gathered your walnuts, which muſt be done when they are not much larger than a common-ſized nutmeg, wipe them very clean, and lay them for twenty-four hours in ſtrong ſalt

ſalt and water. Then take them out, and wipe them very clean. Then throw them into a ſtewpan of boiling water, and, having let them boil a minute, take them out, and lay them on a coarſe cloth. Take three pounds of loaf ſugar, put it into your preſerving-pan, ſet it over a charcoal fire, and put as much water as will juſt wet the ſugar. Let it boil, and then have ready ten or twelve whites of eggs ſtrained and beat up to a froth. Cover your ſugar with froth as it boils, and ſkim it; then boil it and ſkim it till it is clear as cryſtal. Then juſt give your walnuts a ſcald in the ſugar, take them up, and lay them to cool. Put them into your preſerving pot, and pour your ſyrup over them.

To preſerve Walnuts white.

Pare your walnuts till the whites appear, throw them as faſt as you do them into ſalt and water, and let them lie till your ſugar is ready, which muſt be prepared in the ſame manner as directed in the preceding articles. Juſt give them a boil in the ſugar till they are tender, then take them out, and lay them in a diſh to cool. As ſoon as they are cool, put them in your preſerving-pan, and when the ſugar is as warm as milk, pour it over them. When quite cold, tie them down with brandy paper.

To preſerve Cucumbers.

Take ſome ſmall cucumbers, and large ones that will cut in quarters; but let them be as green and as free from ſeeds as you can get them. Put them into a narrow-mouthed jar

in

in ſtrong ſalt and water, with a cabbage leaf to keep them from riſing. Tie a paper over them, and ſet them in a warm place till they are yellow. Then waſh them out, and ſet them over the fire in freſh water, with a little ſalt, and a freſh cabbage leaf over them. Cover the pan very cloſe, but be ſure that you do not let them boil. If they are not of a fine green, change your water, which will help them; then make them hot, and cover them as before. When you find them of a good green, take them off the fire, and let them ſtand till they are cold. Then cut the large ones into quarters, take out the ſeeds and ſoft parts, put them into cold water, and let them ſtand two days; but change the water twice a day, to take out the ſalt. Put a pound of ſingle refined ſugar into a pint of water, and ſet it over the fire. When you have ſkimmed it clean, put in the rind of a lemon, and an ounce of ginger, with the outſide ſcraped off. Take your ſyrup off as ſoon as it is pretty thick, and as ſoon as it is cold, wipe the cucumbers dry, and put them into it. Boil the ſyrup once in two or three days for three weeks, and ſtrengthen the ſyrup, if required, for the greateſt danger of ſpoiling them is at firſt. When you put the ſyrup to your cucumbers, take care that it be quite cold.

To preſerve Fruit green.

Take ſome green pippins, pears, plums, apricots, or peaches, and put them into a preſerving pan. Cover them with vine leaves, and then with clear ſpring water. Put on the cover of the pan, and ſet them over a very clear fire.

Take

Take them off as ſoon as they begin to ſimmer, and take them carefully out with a ſlice. Then peel and preſerve them as other fruit.

Marmalade of Oranges.

China oranges muſt be made uſe of for this purpoſe. Cut them into quarters, and ſqueeze out the juice. Take off the hard parts at both ends, and boil them in water till they are quite tender. Squeeze them to extract the water, and pound them in the water to a marmalade to ſift. Mix it with an equal weight of raw ſugar, and boil it till it turns to ſyrup. One pound of marmalade will require two pounds of ſugar.

To preſerve Morella Cherries.

Having gathered your cherries when they are full ripe, take off the ſtalks, and prick them with a pin. Put a pound and a half of loaf ſugar to every pound of cherries. Beat part of your ſugar, ſtrew it over them, and let them ſtand all night. Diſſolve the reſt of your ſugar in half a pint of the juice of currants, ſet it over a ſlow fire, and put in the cherries with the ſugar. Having given them a gentle ſcald, take them carefully out, boil your ſyrup till it is thick, and then pour it on your cherries.

To preſerve Green-gage Plums.

Plums for this purpoſe muſt be of the fineſt ſort, and gathered juſt before they are ripe. Put them into a pan with a layer of vine leaves under them and over them; then a layer of plums on that, and proceed in this manner till your pan

pan is almoſt full Then fill it with water, and ſet them on a ſlow fire. When they are hot, and the ſkins begin to riſe, take them off, take off the ſkins carefully, and put them on a ſieve as you do them. Then put them into the ſame water, with a layer of leaves as before. Cover them cloſe, that no ſteam may get out, and hang them a conſiderable diſtance from the fire till they appear green, which will require five or ſix hours. Then take them up carefully, and lay them on a hair ſieve to drain. Make a good ſyrup, and boil them gently in it twice a day for two days. Then take them out, and put them in a fine clear ſyrup. Cover and ſecure them as you do other things of this nature.

Conſerve of Red Roſes, or any other Flowers.

Pick your roſe buds, or any other flowers, of which you intend to make a conſerve, cut off the white part from the red, and ſift them in a ſieve to take out the ſeeds. Then weigh them, and to every pound of flowers take two pounds and a half of loaf ſugar. Beat the flowers very fine in a marble mortar, then by degrees put the ſugar to them, and beat it well till they are properly incorporated together. Then put it into gallipots, properly ſecure it from the air, and it will keep ſome years.

Conſerve of Orange Peel.

Having grated the rinds of ſome Seville oranges as thin as you can, weigh them, and to every pound of orange rind add three pounds of loaf ſugar. Pound the orange rind well in a marble mortar, mix the ſugar by degrees with them,

them, and beat all well together. Put it into gallipots, and tie it down ſo as properly to prevent the air getting to it.

Syrup of Citron.

Take ſome citrons, pare and ſlice them, and lay them in a china bowl with layers of fine ſugar. The next day pour off the liquor into a glaſs, and clarify it over a gentle fire. Then bottle it up for uſe.

To PREPARE PICKLES of ALL SORTS.

The Preparation of Vinegars.

VINEGAR being an indiſpenſable ingredient in the buſineſs of pickling, we ſhall endeavour to give the cleareſt and conciſeſt directions for making it; but before we proceed to that buſineſs, it may not be improper to give a word or two of advice to the young practitioner. Pickles being a very neceſſary article in all families, it is proper that the houſekeeper ſhould always make her own, in order to avoid buying them at ſhops, where they are often very improperly prepared, and ingredients made uſe of, which, though they may make the pickles pleaſing to the eye, are often very deſtructive to the conſtitution. Well glazed ſtone jars are beſt to keep in all ſorts of pickles, and though they are more expenſive on the firſt purchaſe, yet, from their uſefulneſs and durability, they are in the end much cheaper than

than earthen veſſels, it having been found from experience, that ſalt and vinegar will eſcape through earthen veſſels, and thereby leave the pickles dry. Never put in your fingers to take out any pickles, but make uſe of a wooden ſpoon kept clean for that purpoſe. Be careful that your pickles are at all times covered with vinegar, and tie them down cloſe after you take any out.

White Wine Vinegar.

Though it ſhould ſeem by the name given to this vinegar, that it is made from white wine only, yet the following directions for preparing it will ſhew the contrary. When you brew in the month of March or April, take as much ſweet wort of the firſt running as will be neceſſary to ſerve you the whole year. Boil it without hops for half an hour, and then put it into a cooler. Put ſome good yeaſt upon it, and work it well. When it is done working, break the yeaſt into it, and put it into a caſk, but be careful to fill the caſk, and ſet it in a place where the ſun has full power on it. Put no bung in the bung-hole, but put a tile over it at night, and when it rains. Let it ſtand till it is quite ſour, which will be in the beginning of September. Then draw it off from the ſettlings into another caſk, let it ſtand till it is fine, and then draw it off for uſe. If you have any white wine that is tart, put it into a caſk, and treat it in the ſame manner; or you may do cyder the ſame way. A caſk of ale turned ſour, makes ale vinegar in the ſame manner; but none of theſe are fit for pickles to keep

keep long, except the white wine vinegar firſt mentioned.

Elder Vinegar.

Put two gallons of white wine vinegar, and the like weight of the pips of elder flowers, into a ſtone jar. Let them ſteep, and ſtir them every day for a fortnight. Then ſtrain the vinegar from the flowers, preſs them cloſe, and let it ſtand to ſettle. Pour it from the ſettlings, and put a piece of filtering paper in a funnel, and filter it through. Then put it in pint bottles, cork it cloſe, and keep it for uſe.

Tarragon Vinegar.

Take ſome green tarragon, and pick the leaves off the ſtalks, juſt before it goes into bloom. Put a pound weight to every gallon of white wine vinegar, and treat it in the ſame manner as elder vinegar.

Sugar Vinegar.

Make this vinegar in the month of March or April in the following manner. To every gallon of ſpring water you uſe, add a pound of coarſe Liſbon ſugar; boil it, and keep ſkimming it as long as the ſcum will riſe. Then pour it it into a cooler, and when it is as cold as beer to work, toaſt a large piece of bread, rub it over with good yeaſt, and let it work as long as it will. Then beat the yeaſt into it, put it into a caſk, and ſet it in a place where the rays of the ſun have full power on it. Put a tile over over the bung-hole when it rains, and alſo every night; but take it off in the day-time,

and

and when it is fine weather. When you find it is four enough, which will be in the month of Auguſt, (but if it is not four enough, let it ſtand till it is) draw it off, put it into a clean caſk, and throw in a handful of iſinglaſs. Let it ſtand till it is fine, and then draw it off for uſe.

To pickle Cucumbers.

Take the ſmalleſt cucumbers you can get, but let them be as free from ſpots as poſſible. Put them into ſtrong ale and water for nine or ten days, or till they become yellow, and ſtir them at leaſt twice a day, or they will grow ſoft. Should they become perfectly yellow, pour the water from them, and cover them with plenty of vine leaves. Set your water over the fire, and when it boils, pour it upon them. Proceed in this manner till you perceive they are of a fine green, which they will be in four or five times Be careful to keep them well covered with vine leaves, with a cloth and diſh over the top, to keep in the ſteam, which will help to green them the ſooner. When they are greened, put them in a hair ſieve to drain, and then prepare the following pickle. To every two quarts of white wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into ſlices, an ounce of black pepper, and a handful of ſalt. Boil them together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for uſe. You may pickle them with ale vinegar, or diſtilled vinegar, and three or four cloves of garlic or ſhalots may be added.

Cucumbers pickled in Slices.

Slice ſome large cucumbers, before they are too ripe, of the thickneſs of crown pieces. Put them into a pewter diſh, and to every twelve cucumbers ſlice two large onions thin, and ſo on till you have filled your diſh, with a handful of ſalt between each row. Then cover them with another pewter diſh, and let them ſtand twenty-four hours. Then put them into a cullender, and let them drain well. Put them into a jar, cover them over with white wine vinegar, and let them ſtand four hours. Pour the vinegar from them into a ſaucepan, and boil it with a little ſalt. Put to the cucumbers a little mace, a little whole pepper, a large race of ginger ſliced, and then pour on the boiling vinegar. Cover them cloſe, and when they are cold, tie them down. In two or three days they will be fit to eat.

To pickle Walnuts.

Chooſe your walnuts in the ſame manner as before directed. Pare them as thin as you can, and as you pare them, throw them into a tub of ſpring water. Put into the water a pound of bay ſalt, and let them lie in it twenty four hours, when you muſt take them out. Put them into a ſtone jar, and between every layer of walnuts put a layer of vine leaves, as alſo at the bottom and top. Fill it up with cold vinegar, and let them ſtand all night. Then pour that vinegar from them into a ſaucepan, put into it a pound of bay ſalt, and ſet it on the fire. Let it boil, then pour it hot on your nuts,

nuts, tie them over with a woollen cloth, and let them ſtand a week. Then pour that pickle away, rub your nuts clean with a piece of flannel, and put them again into your jar, with vine leaves, as above, and boil freſh vinegar. To every gallon of nutmeg ſliced, cut four large races of ginger, a quarter of an ounce of mace, the ſame of cloves, and a quarter of an ounce of whole black pepper. Then pour your vinegar boiling hot on your walnuts, and cover them with a woollen cloth. Let them ſtand three or four days, and repeat the ſame two or three times. When cold, put in half a pint of muſtard-ſeed, and a large ſtick of horſe-radiſh ſliced. Tie them down cloſe with a bladder, and then with a leather. They will be fit to eat in a fortnight. Stick a large onion with cloves, and lay it in the middle of the pot. If you pickle your walnuts for keeping, do not boil your vinegar; but then they will not be fit to eat under ſix months. After they have ſtood one year, you may boil the pickle, and they will keep good and firm two or three years.

To pickle Onions.

Peel ſome ſmall onions, and put them into ſalt and water. Shift them once a day for three days, and then ſet them over the fire in milk and water till they be ready to boil. Dry them, and pour over them the following pickle, when it has boiled, and ſtood to be cold. Take double-diſtilled vinegar, ſalt, mace, and one or two bay leaves. If you uſe any other vinegar, they will not look white.

To pickle Mangoes.

You muſt procure cucumbers of the largeſt ſort, and taken from the vines before they are too ripe, or yellow at the ends. Cut a piece out of the ſide, and with an apple ſcraper or tea-ſpoon take out the ſeeds. Then put them into very ſtrong ſalt and water for eight or nine days, or till they are very yellow. Stir them well two or three times each day, and put them into a pan, with a large quantity of vine leaves both over and under them. Beat a little roach alum very fine, and put into it the ſalt and water they came out of. Pour it on your cucumbers, and ſet it upon a very ſlow fire for four or five hours, till they are pretty green. Then take them out, and drain them in a hair ſieve, and when they are cold, put to them a little horſe-radiſh, ſome muſtard-ſeed, two or three heads of garlic, a few pepper corns, a few green cucumbers ſliced in ſmall pieces, then horſe-radiſh, and the ſame as before, till you have filled them. Then take the piece you cut out, and ſew it on with a large needle and thread, and do all the reſt in the ſame manner. Make the following pickle. To every gallon of alegar put an ounce of mace, the ſame of cloves, two ounces of ſliced ginger, the ſame of long pepper, Jamaica-pepper and black pepper, three ounces of muſtard-ſeed tied up in a bag, four ounces of garlic, and a ſtick of horſe-radiſh cut in ſlices. Boil them five minutes in the alegar, then pour it upon your pickles, and tie them down ſo as to prevent the air getting to them.

To

To pickle French Beans.

Gather your beans of a middling ſize, pour ſome boiling-hot water over them, and cover them cloſe. The next day drain them and dry them. Then pour over them a boiling-hot pickle of white wine vinegar, Jamaica pepper, black pepper, a little mace, and ginger. Repeat this two or three days, or till the French beans look green. Then put them carefully by for uſe.

To pickle Red Cabbage.

Having ſliced your cabbage croſsways, put it on an earthen diſh, and ſprinkle a handful of ſalt over it. Cover it with another diſh, and let it ſtand twenty-four hours. Then put it into a cullender to drain, and lay it in your jar. Take enough of white vinegar to cover it, a little cloves, mace, and allſpice; put them in whole, with a little cochineal finely bruiſed. Then boil it up, and pour it either hot or cold on your cabbage. Cover it cloſe with a cloth till it is cold, if you pour on the pickle hot, and tie it up cloſe, that no air can get to it.

To pickle Gerkins.

Take five hundred gerkins, and have ready a large earthen pan of ſpring water and ſalt. To every gallon of water, put two pounds of ſalt; mix it well together, and throw in your gerkins. Waſh them out in two hours, put them to drain, let them be drained very dry, and put them into a jar. In the mean time, get a bell-metal pot, with a gallon of the beſt white wine vinegar, half an ounce of cloves and mace, one

ounce of allſpice, one ounce of muſtard-ſeed, a little ſtick of horſe-radiſh cut in ſlices, ſix bay leaves, a little dill, two or three races of ginger cut in pieces, a nutmeg cut in pieces, and a handful of ſalt. Boil it up in the pot all together, and put it over the gerkins. Cover them cloſe down, and let them ſtand twenty-four hours. Then put them into your pot, and ſimmer them over the ſtove till they are green; but be careful not to let them boil, as that will ſpoil them. Then put them into your jar, and cover them cloſe down till they are cold. Then tie them over with a bladder, and leather over that, and put them in a cool dry place.

To pickle Radiſh Pods.

Make a pickle ſtrong enough to bear an egg, with ſpring water and bay ſalt. Put your pods into it, and lay a thin board on them to keep them under the pickle. Let them ſtand ten days, then drain them in a ſieve, and lay them on a cloth to dry. Take as much white wine vinegar as you think will cover them, boil it, and put your pods in a jar, with ginger, mace, cloves, and Jamaica pepper. Pour your vinegar boiling hot on them, cover them with a coarſe cloth three or four times double, that the ſteam may come through a little, and let them ſtand two days. Repeat this two or three times. When it is cold, put in a pint of muſtard-ſeed, and ſome horſe-radiſh, and cover them as before directed.

To pickle Muſhrooms.

Cut off the ſtalks of ſome ſmall buttons, rub off

off the ſkins with flannel dipped in ſalt, and throw them into milk and water. Drain them out, and put them into a ſtewpan, with a handful of ſalt over them. Cover them cloſe, and put them over a gentle ſtove for five minutes, to draw out all the water. Then put them on a coarſe cloth to drain till they are cold.

To make Muſhroom Pickle.

Put a gallon of the beſt vinegar into a cold ſtill, and to every gallon of vinegar put half a pound of bay ſalt, a quarter of a pound of mace, a quarter of an ounce of cloves, and a nutmeg cut into quarters. Keep the top of the ſtill covered with a white cloth, and as the cloth dries, put on a wet one; but do not let the fire be too large, leſt you burn the bottom of the ſtill. Draw it as long as it taſtes acid, and no longer. When you fill your bottles, put in your muſhrooms, here and there put in a few blades of mace, and a ſlice of nutmeg. Then fill the bottles with pickle; melt ſome mutton fat, ſtrain it, and pour over it. You muſt put your nutmeg over the fire in a little vinegar, and give it a boil. While it is hot, you may ſlice it as you pleaſe; when it is cold, it will crack to pieces inſtead of ſlicing.

To pickle Samphire.

Put ſome green ſamphire into a clean pan, throw over it two or three handfuls of ſalt, and cover it with ſpring water. Let it lie twenty-four hours, then put it into a ſaucepan, throw in a handful of ſalt, and cover it with good vinegar. Cover the pan cloſe, and ſet it over a

ſlow fire. Let it ſtand till it is juſt green and criſp, and then immediately take it off, for ſhould it remain till it be ſoft, it will be ſpoiled. Put it into your pickling pot, and cover it cloſe. As ſoon as it is cold, tie it down with a bladder and leather, and keep it for uſe.

To pickle Capers.

The tree that bears capers is called the caper ſhrub or buſh, of which they are the flower-buds. They are common in the weſtern parts of Europe, and we have them in ſome of our gardens, but Toulon is the principal place for them. Some are ſent us from Lyons; but they are flatter, and not ſo firm. Some come from Majorca; but they are ſalt and diſagreeable. They gather the buds from the bloſſoms before they open, then ſpread them upon the floor of a room, where no ſun enters, and there let them lie till they begin to wither. They then throw them into a tub of ſharp vinegar, and, after three days, they add a quantity of bay ſalt. When this is diſſolved, they are fit for packing for ſale, and are ſent to all parts of Europe. The fineſt capers are thoſe of a moderate ſize, firm, and cloſe, and ſuch as have the pickle highly flavoured. Thoſe are of little value, which are ſoft, flabby, and half open.

To pickle Beet Roots.

Theſe roots are generally uſed as a garniſh for made diſhes, and are thus pickled. Having firſt boiled them tender, peel them, and, if agreeable, cut them into ſhapes. Pour over them a hot pickle of white wine vinegar, a little pepper, ginger, and ſliced horſe-radiſh.

To make Walnut Ketchup.

Grind half a bushel of green walnuts, before the shell is formed, in a crab-mill, or beat them in a marble mortar. Then squeeze out the juice through a coarse cloth, and wring the cloth well to get all the juice out. To every gallon of juice put a quart of red wine, a quarter of a pound of anchovies, the same of bay salt, one ounce of allspice, two of long and black pepper, half an ounce of cloves and mace, a little ginger, and horse-radish cut in slices. Boil all together till reduced to half the quantity, and then pour it into a pan. When it is cold, bottle it, cork it tight, and it will be fit for use in three months. If you have any pickle left in the jar after your walnuts are used, to every gallon of pickle put in two heads of garlic, a quart of red wine, and of cloves, mace, long, black, and Jamaica pepper each an ounce. Boil them all together, till it is reduced to half the quantity, pour it into a pan, and the next day bottle it for use.

To make Mushroom Ketchup.

Gather a bushel of the large flaps of mushrooms when they are dry, and bruise them with your hands. Put some at the bottom of an earthen pan, strew some salt over them, then mushrooms, then salt, till you have done. Put in half an ounce of beaten cloves and mace, the same of allspice, and let them stand five or six days, remembering to stir them up every day. Then tie a paper over them, and bake them

four hours in a ſlow oven. When you have ſo done, ſtrain them through a cloth to get all the liquor out, and let the liquor ſtand to ſettle. Then pour it clear from the ſettlings; to every gallon of liquor add a quart of red wine, and, if not ſalt enough, a little ſalt, a race of ginger cut ſmall, half an ounce of cloves and mace, and boil it till about one third is reduced; then ſtrain it through a ſieve into a pan; the next day pour it from the ſettlings, and bottle it for uſe.

To make Muſhroom Powder.

Cut off the root end and peel ſome of the largeſt and thickeſt button muſhrooms you can procure. Wipe them clean with a cloth, but do not waſh them. Spread them on pewter diſhes, and put them in a ſlow oven to dry. Let the liquor dry up in the muſhrooms, as it will make the powder much ſtronger. When they are dry enough to powder, beat them in a mortar, and ſift them through a ſieve, with a little chyan pepper and pounded mace. Put the powder into ſmall bottles for uſe. Be careful to cork them tight.

To pickle Artichoke Bottoms.

Boil ſome artichokes till you can pull off the leaves, then take off the chokes, and cut them from the ſtalk. Take great care that you do not let the knife touch the top. Throw them into ſalt and water for an hour, then take them out, and lay them on a cloth to drain. Put them into large wide-mouthed glaſſes, and put a little mace and ſliced nutmeg between them. Fill them either with diſtilled vinegar, or ſugar vinegar

vinegar and ſpring-water. Cover them with mutton fat, and tie them down cloſe.

To pickle Naſturtium Buds.

Gather the little nobs as ſoon as the bloſſoms are gone off, and put them into cold ſalt and water. Shift them once a day for three days ſucceſſively, then make a cold pickle of white wine vinegar, a little white wine, ſhalot, pepper, cloves, mace, nutmeg quartered, and horſe-radiſh. Then put in your buds, and tie them up cloſe.

To make Caveach.

This is made of mackarel, which you muſt cut into round pieces, and divide into five or ſix. To ſix large mackarel you may take one ounce of beaten pepper, three large nutmegs, a little mace, and a handful of ſalt. Mix your ſalt and beaten ſpice together; then make two or three holes in each piece, and thruſt the ſeaſoning into the holes with your finger. Rub each piece all over with the ſeaſoning, fry them brown in ſweet oil, and let them ſtand till they are cold. Put them into a jar, cover them with vinegar, and pour ſweet oil over them. They are very delicious, and if well covered, they will keep a long time.

To pickle Salmon.

Scale, gut, and waſh your ſalmon very clean. Put your fiſh into a kettle of ſpring water boiling, with a handful of ſalt, a little allſpice, cloves and mace. If it be ſmall, three quarters of an hour will boil it; but if it be large, it

will take an hour. Then take out the ſalmon, and let it ſtand till it is cold. Strain the liquor through a ſieve, and when it is cold, put your ſalmon very cloſe in a tub or pan, and pour the liquor over it. When you want to uſe it, put it into a diſh, with a little of the pickle, and uſe fennel for your garniſh.

To pickle Oyſters.

Put into a pan one hundred of the fineſt and largeſt rock oyſters you can procure, with all their liquor with them; but take care you do not ſpoil their beauty by cutting them in opening. Waſh them clean out of the liquor ſeparately, put the liquor into a ſtewpan, and give it a boil. Then ſtrain it through a ſieve, and let it ſtand half an hour to ſettle. Then pour it from the ſettlings into a ſtewpan, and put in half a pint of white wine, half a pint of vinegar, a little ſalt, half an ounce of cloves and mace, a little allſpice and whole pepper, a nutmeg cut in thin ſlices, and a dozen bay leaves. Boil it up five minutes, then put in your oyſters, and give them a boil up for a minute or two. Put them into ſmall jars, and when they are cold, put a little ſweet oil at the top, and tie them down with a bladder and leather. Keep them in a cool dry place, and when you uſe them, untie them, ſkim off the oil, put them in a diſh with a little of the liquor, and garniſh them with green parſley. If you want oyſter ſauce, take them out, and put them into good anchovy ſauce, with a ſpoonful of the pickle. For fiſh, or poultry, put them into a white ſauce, having firſt waſhed them in warm water.

To pickle Smelts.

Beat very fine half an ounce of pepper, half an ounce of nutmeg, a quarter of an ounce of mace, half an ounce of ſaltpetre, and a quarter of a pound of common ſalt. Waſh and clean a hundred of fine ſmelts, gut them, and lay them in rows in a jar, and between every layer of ſmelts ſtrew the ſeaſoning, with four or five bay leaves. Then boil ſome red wine, and pour it over them. Cover them with a plate, and when they are cold, tie them down cloſe. Anchovies are not near ſo good as ſmelts done in this manner.

To pickle Sturgeon.

Cut a ſturgeon into handſome pieces, waſh it well, and tie it up with baſs. Make a pickle of half ſpring water and half vinegar; make it pretty ſalt, with ſome cloves, mace, and all-ſpice in it. Let it boil, and then put in your ſturgeon, and boil it till it is tender. Then take it up, and let it ſtand till it is cold. Strain the liquor through a ſieve, and then put your ſturgeon into a tub or pan as cloſe as you can. Pour the liquor over it, and cover it cloſe: When you uſe it, put it into a diſh, with a little of the liquor, and garniſh it with green fennel or parſley. Take care that you faſten it down ſo cloſe, as not to let in any air.

THE PREPARATION OF HAMS, TONGUES, BACON, &c.

To cure Pork Hams.

HAVING killed your hog, cut the leg and part of the hind loin in ſuch a manner as to appear a handſome ham. Rub it well with common ſalt, and let it lie on a board twenty-four hours. For every ham take four ounces of bay ſalt, two ounces of ſaltpetre, and two ounces of ſal prunella; beat them fine, and mix them with half a pound of coarſe ſugar, and two pounds of common ſalt. Rub the hams well with it, and lay them in a ſalting pan, or hollow tray. Rub them with the brine every day for a fortnight, then take them out, and wipe them dry with a cloth. Smoke them with a ſaw-duſt fire, mixed with three or four handfuls of juniper berries, till they are thoroughly dry. Then hang them in a cold dry place; but take care not to let them touch the wall, nor each other. Neats tongues may be cured in the ſame manner, and boiled out of the pickle, or dried and ſmoked.

To cure Beef Hams.

The leg of a ſmall fat Scotch or Welſh ox is beſt for this purpoſe; it muſt be cut ham faſhion. Beat fine four ounces of bay-ſalt, two ounces of ſaltpetre, and two ounces of ſal prunella. Mix them with half a pound of coarſe ſugar, two pounds of common ſalt, and a handful of juniper berries bruiſed. This quantity will

will be ſufficient for about fifteen pounds of beef; but if your joint be large, you muſt increaſe the quantity in proportion. Rub the ingredients well into it, and turn it every day for a month. Then take it out, and rub it with bran or ſaw-duſt. Dry it in the ſame manner you do pork hams, and hang it in a cool dry place. You may either cut a piece off for boiling, or cut it into raſhers, as you have occaſion for it.

Mutton Hams.

Cut a hind quarter of mutton like a ham, and take an ounce of ſaltpetre, a pound of coarſe ſugar, and the like quantity of common ſalt. Mix them, and rub your mutton well with them. Then lay it in a hollow tray with the ſkin downwards, and baſte it every day for a fortnight. Roll it in ſaw-duſt, and hang it in wood ſmoak for a fortnight. Then boil it, hang it in a dry place, and cut raſhers of it as you want, which eat much better broiled than any other way.

To pickle Tongues.

Scrape and dry your tongues clean with a cloth, and ſalt them well with common ſalt, and half an ounce of ſaltpetre to every tongue. Lay them in a deep pan, and turn them every day for a week or ten days. Salt them again, and let them lie a week longer. Then take them out, dry them with a cloth, flour them, and hang them up.

To pickle Pork.

Cut your pork into pieces of a ſize proportioned to your powdering tub, and rub them all

all over with ſaltpetre. Then mix two thirds of common ſalt with one third of bay ſalt, and rub every piece well with it. Lay the pieces in your tub as cloſe as poſſible, and throw over them a little common ſalt.

To make Hung Beef.

Hang up the navel piece of beef in your cellar as long as it will keep good, and till it begins to be a little ſappy. Then take it down, and waſh it in ſugar and water, one piece after another, for you muſt divide it into three pieces. Dry and pound very ſmall a pound of ſaltpetre, and two pounds of bay ſalt. Mix with them two or three ſpoonfuls of brown ſugar, and rub it well into every part of your beef. Then ſtrew a ſufficient quantity of common ſalt all over it, and let the beef lie cloſe till the ſalt is diſſolved, which will be the caſe in about ſix or ſeven days. Then turn it every other day for a fortnight, and after that hang it up in a warm but not in a hot place. It may hang a fortnight in the kitchen, and when you want it, boil it in bay ſalt and pump water till it is tender. It will keep, when boiled, two or three months, rubbing it with a greaſy cloth, or putting it two or three minutes into boiling water, to take off the mouldineſs.

To make Yorkſhire Hung Beef.

Cut a buttock or ribs of beef in two, and bruiſe fine half a pound of bay ſalt, four ounces of ſaltpetre, four ounces of ſal prunella, and two handfuls of juniper berries. Mix them with a pound of coarſe ſugar, and three pounds of

of common ſalt, which will be a ſufficient quantity for twenty pounds weight. Rub the beef well with theſe ingredients, lay it in a hollow tray or pan, and turn and rub it with the pickle every day for a fortnight. Then take it out, dry it with a cloth, and hang it up to the kitchen cieling, or in a chimney where a moderate fire is kept, till it is properly dried. You may boil part of it when occaſion requires, or you may cut it up in raſhers and broil it, but remember to dip it firſt into warm water, which will make it eat much better.

To make Bacon.

Having rubbed the flitches well with common ſalt, let them lie ſo that the brine may run from them. In about a week, rub off all the ſalt, and put them into a tub. Rub the flitches with one pound of ſaltpetre, pounded and heated, and the next day rub them with ſalt, dry and hot. Having let them lie a week, often rubbing them, turn them, and let them lie three weeks or a month in all, rubbing them well. Then dry them, and hang them up for uſe.

To make Weſtphalia Bacon.

Take a gallon of pump water, two pounds of bay ſalt, the ſame quantity of white ſalt, a pound of ſaltpetre, a pound of coarſe ſugar, and an ounce of ſocho tied in a rag. Boil theſe well together half an hour, and let it ſtand till it is cold. Then put into it the ſide of a fine hog, and let it lie in the pickle for a fortnight. Then take it out, rub it over with ſaw-duſt, and dry it

it in the ſame manner as before directed for hams. You may make Weſtphalia hams the ſame way, and you may prepare tongues in the ſame pickle; but remember to put them in pump water for ſix or eight hours; and before you put them into the pickle, waſh them well out, and dry them with a cloth.

To make fine Sauſages.

Pick part of a leg of pork or veal clean from ſkin or fat, and to every pound, add two pounds of beef ſuet. Shred both very fine, and mix them well with ſage leaves finely chopped, pepper, ſalt, nutmeg, pounded cloves, and a little grated lemon peel. Put this cloſe down in a pot. When you want it for uſe, mix it with the yolk of an egg, a few bread crumbs, and roll it into lengths.

To make Oxford Sauſages.

Take a pound of young pork, fat and lean, free from ſkin or griſtle, a pound of lean veal, and the ſame quantity of beef ſuet, all chopped fine together. Put in half a pound of grated bread, half the peel of a lemon ſhred fine, a nutmeg grated, ſix ſage leaves waſhed and chopped very fine, a tea-ſpoonful of pepper, two of ſalt, ſome thyme, ſavory, and marjoram, ſhred fine. Mix theſe well together, and put it cloſe down in a pan. When you uſe it, roll it out the ſize of a common ſauſage, and fry them of a fine brown in freſh butter, or broil them over a clear fire.

To make common Sauſages.

Chop very fine three pounds of nice pork, fat and lean together, but free from ſkin and griſtles. Seaſon it with two teaſpoonfuls of ſalt, one of beaten pepper, ſome ſage ſhred fine, about three teaſpoonfuls, and mix them well together. Clean ſome guts very nicely, and fill them, or put them down in a pot.

THE PREPARATION OF MADE WINES.

To make Smyrna Raiſin Wine.

TO an hundred pounds of raiſins put twenty-four gallons of water, let it ſtand about fourteen days, and then put it into your caſk. After it has continued there ſix months, put a gallon of brandy to it, and bottle it as ſoon as it is fine.

Common Raiſin Wine.

Put two hundred weight of raiſins, ſtalks and all, into a hogſhead. Having filled the caſk with water, let the raiſins ſteep a fortnight; but obſerve to ſtir them every day. Then pour off all the liquor, and preſs the fruit. Put both together in a nice clean veſſel, juſt big enough to hold it, for it muſt be full. Let it ſtand till it is done hiſſing, or making the leaſt noiſe. Then ſtop it cloſe, and let it ſtand ſix months. You may then peg it, and if you find it quite clear, rack it off into another veſſel, ſtop it cloſe,

cloſe, and let it ſtand three months longer. Then bottle it, and rack it off into a decanter when you uſe it.

Red Currant Wine.

You muſt gather your currants when they are full ripe, and chooſe a fine dry day for that purpoſe. Strip them, put them into a large pan, and bruiſe them with a wooden peſtle. Let them ſtand in a tub twenty-four hours to ferment, then run it through a hair ſieve, but do not let your hand touch the liquor. To every gallon of this liquor put two pounds and a half of white ſugar, ſtir it well together, and put it into your veſſel. To every ſix gallons put in a quart of brandy, and let it ſtand ſix weeks. If it be then fine, bottle it; if it be not, draw it off as clear as you can into another veſſel, or large bottles, and put it into ſmall bottles in a fortnight.

Grape Wine.

Bruiſe the grapes, and to every gallon of ripe grapes put a gallon of ſoft water. Let them ſtand a week without ſtirring, and then draw the liquor off fine. To every gallon of wine put three pounds of lump ſugar. Put it into a veſſel, but do not ſtop it till it has done hiſſing. Then ſtop it cloſe, and it will be fit to bottle in ſix months.

Orange Wine.

Put into ſix gallons of ſpring water twelve pounds of the beſt powdered ſugar, with the whites of eight or ten eggs well beaten. Boil it

it three quarters of an hour; and when cold, put into it ſix ſpoonfuls of yeaſt, and the juice of twelve lemons, which, being pared, muſt ſtand with two pounds of white ſugar in a tankard. In the morning ſkim off the top, and then put it into the water. Then add the juice and rinds of fifty oranges, but not the white part of the rinds, and let it work all together two days and two nights. Then put to it two quarts of Rheniſh or white wine, and put it into your caſk.

Elder Wine.

Theſe berries muſt be picked when they are full ripe, and on a dry day. Put them in a ſtone jar, and ſet them in the oven, or in a kettle of boiling water, till the jar is hot through. Then take them out, and ſtrain them through a coarſe cloth, wringing the berries. Put the juice into a clean kettle, and to every quart of juice put a pound of Liſbon ſugar. Let it boil, and ſkim it well. When it is clear and fine, pour it into a jar. As ſoon as it is cold, cover it cloſe, and keep it till you make raiſin wine. Then, when you tun your wine, to every gallon of wine, put half a pint of the elder ſyrup.

Mead Wine.

There being ſeveral ſorts of mead wines, it will be neceſſary to mention three of them ſeparately. *White or Sack Mead* is made in the following manner. Put a gallon of the beſt honey to every five gallons of water. Set it on the fire, and boil it well one hour, remembering to ſkim it well. Then take it off the fire, and

and ſet it by to cool. Take two or three races of ginger, a ſtick of cinnamon, and two nutmegs. Bruiſe theſe a little, put them into a Holland bag, and let them ſtand in the hot liquor till it is nearly cold. Then put as much ale yeaſt to it as will make it work, keep it in a warm place, as they do ale, and when it has worked well, put it into a caſk that will juſt hold it. In two or three months you may bottle it off: cork it well, and keep it for uſe.

Walnut Mead.

Put ſeven pounds of honey to every two gallons of water, and boil it three quarters of an hour. To every gallon of liquor put about twenty-four walnut leaves, pour your liquor boiling hot over them, and let it ſtand all night. Then take out the leaves, and pour in a cupful of yeaſt. Let it work two or three days, and then make it up. After it has ſtood three months, bottle it, cork it tight, and keep it for uſe.

Cowſlip Mead.

Put twenty-four pounds of the beſt honey to ten gallons of water, and boil it till near one gallon is waſted, obſerving to ſkim it well. Cut ten lemons in halves, and put them to three quarts of the hot liquor. Put the reſt of the liquor into a tub, with five pecks of cowſlips, and let them ſtand all night. Then put in the liquor, with the lemons, ſix large ſpoonfuls of good ale yeaſt, and a handful of ſweetbrier. Stir them all well together, and let them work three or four days. Then ſtrain the liquor

quor from the ingredients, and put it into a caſk. Let it ſtand ſix months, and then bottle it for uſe.

Gooſeberry Wine.

Gooſeberries for this purpoſe muſt be gathered when they are half ripe, and in dry weather. Pick the fineſt, and bruiſe a peck in a tub with a wooden mallet. Then take a horſe-hair cloth, and preſs them as much as poſſible, without breaking the ſeeds. When you have preſſed out all the juice, to every gallon of gooſeberries put three pounds of fine dry powder ſugar, and ſtir it all together till the ſugar is diſſolved. Then put it into a veſſel juſt big enough to hold it. If it be ten or twelve gallons, let it ſtand a fortnight; if a twenty-gallon caſk, five weeks. Set it in a cool place, then draw it off from the lees, clear the veſſel of the lees, and pour in the liquor clear again. If it be a ten-gallon caſk, let it ſtand three months; and if a twenty-gallon, four months. Then bottle off, as before directed.

Mountain Wine.

Pick all the ſtalks out of ſome fine Malaga raiſins, chop them very ſmall, and put ten pounds of them to every two gallons of ſpring water. Let them ſteep three weeks, ſtirring them frequently during that time. Then ſqueeze out the liquor, and put it into a veſſel that will juſt hold it, but do not ſtop it till it has done hiſſing. Then bung it up cloſe, and it will be fit for uſe in about ſix months.

Cherry

Cherry Wine.

Gather your cherries when they are full ripe, pull them off the ſtalks, and preſs them through a hair ſieve. Put two pounds of lump ſugar finely beaten to every gallon of liquor. Stir it together, and put it into a veſſel juſt big enough to hold it. When it has done working and making a noiſe, ſtop it cloſe for three months, and then bottle it off for uſe.

Black Cherry Brandy.

Procure eight pounds of the fineſt black moroon cherries, and eight pounds of ſmall black cherries. Pick them, and bruiſe them in a mortar, or you may uſe them whole, if you pleaſe. Put them into a caſk, and pour ſix gallons of brandy over them. Put in two pounds of loaf ſugar broken to pieces, a quart of ſack, ſtir all well together, and let it ſtand two months. Then draw it off into pint bottles, cork it tight, and keep it for uſe. It is much finer when made with Morella cherries.

Birch Wine.

The proper ſeaſon for extracting the liquor from the birch tree is the beginning of March, while the ſap is riſing, and before the leaves ſhoot out; for when the ſap is come forward, and the leaves appear, the juice being long digeſted in the bark, grows thick and coloured, which before was thin and clear. The method of extracting the juice is by boring holes in the body of the tree, and putting in toſſets, which are commonly made of the branches of elder, the

the pith being taken out. You may, without hurting the tree, if it be large, tap it in ſeveral places, four or five at a time, and by thoſe means procure from different trees ſeveral gallons every day. If you have not enough in one day, the bottles in which it drops muſt be corked cloſe, and roſined or waxed. At any rate, however, make uſe of it as ſoon as you can. Take the ſap and boil it as long as any ſcum riſes, ſkimming it all the time. To every gallon of liquor put four pounds of good ſugar, and the thin peel of a lemon. Boil it afterwards half an hour, ſkimming it well. Then pour it into a clean tub, and when it is almoſt cold, ſet it to work with yeaſt ſpread upon a toaſt. Let it ſtand five or ſix days, ſtirring it often. Then take a caſk juſt big enough to hold the liquor. Fire a large match dipped in brimſtone, throw it into the caſk, and ſtop it cloſe till the match is extinguiſhed. Tun your wine, and lay the bung on ſoftly, till you find it has done working. Stop it cloſe, keep it three months, and then bottle it for uſe.

Balm Wine.

Boil twenty pounds of lump ſugar in four gallons and a half of water one hour gently, and put it into a tub to cool. Bruiſe two pounds of the tops of green balm, and put them into a barrel with a little new yeaſt, and when the liquor is nearly cold pour it on the balm. Stir it well together, and let it ſtand twenty-four hours, ſtirring it frequently. Then bung it up, and let it ſtand ſix weeks. Then bottle it off, put a lump of ſugar into each bottle, cork it

it tight, and the longer it is kept, the better it will be.

Raſpberry Wine.

Bruiſe ſome fine raſpberries with the back of a ſpoon, then ſtrain them through a flannel bag into a ſtone jar. To each quart of juice put a pound of double-refined ſugar, ſtir it well together, and cover it cloſe. Let it ſtand three days, and then pour it off clear. To a quart of juice put two quarts of white wine; then bottle it off, and it will be fit to drink in a week.

Raſpberry Brandy.

Pick two gallons of raſpberries clean from the ſtalks, bruiſe them with your hands, and put them into a caſk. Put to them eight gallons of good brandy, two pounds of loaf ſugar finely beaten, and a quart of ſack. Stir all well up together, and let it ſtand a month. Then draw it off clear into another caſk, and when it is fine, bottle it: cork the bottles well, and keep it for uſe.

Orange Shrub.

Take twenty gallons of water, and break into it, in ſmall pieces, one hundred pounds of loaf ſugar. Boil it till the ſugar be melted, ſkim it well, and put it in a tub to cool. When cold, put it into a caſk, with thirty gallons of good Jamaica rum, and fifteen gallons of orange juice: but mind to ſtrain all the ſeeds out of the juice. Mix them well together, then beat up the whites of ſix eggs very well, ſtir them well in, let it ſtand a week to fine, and then draw

draw it off for uſe. The ſame rules will hold good for the making of any quantity you pleaſe.

Damſon Wine.

Having gathered your damſons on a fine day, and when they are ripe, weigh them, and bruiſe them. Put them into a ſtone ſtein that has a cock in it, and to ſixteen pounds of fruit boil two gallons of water. Skim it. pour it over the fruit ſcalding hot, and let it ſtand two days. Then draw it off, and put it into a veſſel, and to every two gallons of liquor put five pounds of fine ſugar. Fill up the veſſel, and ſtop it cloſe. Keep it in a cool cellar for twelve months, then bottle it, and put a ſmall lump of ſugar into each bottle. Cork them well, and it will be fit for uſe in two months after.

Cowſlip, or Clary Wine.

Put twelve pounds of ſugar, the juice of ſix lemons, and the whites of four eggs well beaten, into ſix gallons of water. Let it boil half an hour, and ſkim it well. Take a peck of cowſlips, (if they be dry, half a peck will do) and put them into a tub with the thin peelings of ſix lemons. Then pour on the boiling liquor, and ſtir them about. When almoſt cold, put in a thin toaſt, baked dry, and rubbed with yeaſt, and let it ſtand two or three days to work. If you put in, before you tun it, ſix ounces of ſyrup of citron, or lemons, with a quart of Rheniſh wine, it will be a great addition. The third day ſtrain it off, and ſqueeze the cowſlips through a coarſe cloth; then ſtrain it through a flannel bag, and tun it up Lay

the bung looſe two or three days, to ſee if it works; and, if it does not, bung it down tight, let it ſtand three months, and then bottle it for uſe.

THE PREPARATION OF CORDIAL WATERS.

Cordial Poppy Water.

BEFORE we proceed to the preparation of cordial waters, it may not be amiſs to premiſe a few particulars. If you make uſe of a limbec, be careful to fill the top with cold water, when you ſet it on, make a paſte of flour and cold water, and cloſe the bottom of your ſtill with it. Be particularly careful not to let your fire be ſo hot as to endanger its boiling over, as that will weaken the ſpirit of your water. The water on the top of your ſtill ſhould be frequently changed, and never ſuffered to be ſcalding hot, which will prevent your ſtill dropping gradually. If you uſe a hot ſtill, when you put on the top, dip a cloth in white lead and oil mixed together, and lay it well over the edges of your ſtill, and a coarſe cloth over the top. Make a ſlow fire under it, but mind and keep it very clear; and when your cloth is dry, dip it in cold water, and lay it on again. If your ſtill be very hot, wet another cloth, and lay it round the top. When you uſe a worm-ſtill keep your tub full to the top with water, and change it often, to prevent its growing hot. When the young practitioner has

has ſtrongly fixed theſe preliminaries in his mind, he may then proceed to the preparation of Cordial Poppy water, and the other articles hereafter mentioned. Put a peck of poppies, and two gallons of very good brandy, into a wide-mouthed glaſs, and let them ſtand forty-eight hours. Then ſtrain out the poppies, take a pound of raiſins of the ſun ſtoned, an ounce of coriander ſeeds, and an ounce of liquorice ſliced. Bruiſe them all together, and put them into the brandy, with a pound of good powder ſugar. Let them ſtand four or eight weeks, ſhaking it every day, and then ſtrain it off and bottle it cloſe for uſe.

To make Milk Water.

Take of rue, carduus, and wormwood, each two large handfuls; four handfuls of mint, as much balm, and as much angelica. Cut theſe a little, and put them into a cold ſtill, and put to them three quarts of milk. Let your fire be quick till your ſtill drops, and then ſlacken it. You may draw off two quarts: the firſt quart will keep all the year.

To make Aqua Mirabilis:

Take cloves, mace, nutmeg, cinnamon, galingal, cubebs, and cardamums, of each four drams; put to them two pints of the juice of celendine, one pint of the juice of ſpearmint; the juice of balm, flowers of melilot, cowſlip, roſemary, borrage, bugloſs, and marygolds, of each ſix drachms; ſeeds of carraway, coriander, and fennel, of each four drachms; four quarts of the beſt ſack, and two quarts of white

wine; the ſtrongeſt brandy, angelica water, and roſe-water, of each a quart. Bruiſe the ſpices and ſeeds, and ſteep them with the herbs and flowers in their juices, waters, ſack, white wine and brandy, all night. In the morning, diſtil it in a common ſtill paſted up; and from this quantity you may draw off two gallons at leaſt. Sweeten it to your taſte with ſugar-candy, bottle it up, and keep it in a cool place.

To make Treacle Water.

Take four pounds of the juice of green walnuts; balm, marygold, rue, and carduus, of each three pounds; half a pound of roots of butter bur; one pound of roots of burdock; angelica and maſtic wort, of each half a pound; leaves of ſcordium ſix handfuls; Venice treacle and mithridates, of each half a pound; old Canary wine two pounds; white wine vinegar, ſix pounds; and juice of lemon, the ſame quantity. Diſtil this in an alembic.

To make Angelica Water.

Waſh eight handfuls of the leaves of angelica, cut them, and lay them on a table to dry. As ſoon as they are dry, put them into an earthen pot, and put to them four quarts of ſtrong wine lees. Let it ſtand twenty-four hours, but ſtir it twice in that time. Then put it into a warm ſtill, or alembic, and draw it off. Cover your bottles with a paper, and prick holes in them, and let them ſtand thus two or three days Then mix all together, and ſweeten it; and when it is ſettled, bottle it up, and ſtop it cloſe.

To make Fever Water.

Take ten green walnuts, two ounces of carduus ſeeds and marygold flowers, and three ounces of Virginia ſnake-root; carduus water and poppy water, one quart of each, and one ounce of hartſhorn. Slice the walnuts, and ſteep all in the waters a fortnight. Then add to it half an ounce of London treacle, and diſtil the whole in an alembic paſted up.

Red Roſe-bud Water.

Take four gallons of roſes, and wet them in near two gallons of water. Then diſtil them in a cold ſtill. Take the ſame ſtilled water, and put into it as many freſh roſes as it will wet. Then diſtil them again. In the ſame manner you may diſtil mint, balm, parſley, and penny-royal waters.

Black Cherry Water.

Bruiſe ſix pounds of black cherries, and put to them the tops of roſemary, ſweet marjorum, ſpearmint, angelica, balm, and marygold flowers, of each a handful; dried violets an ounce; aniſe-ſeeds and ſweet fennel ſeeds, of each half an ounce. Bruiſe the ſeeds well, and cut the herbs ſmall Mix all together, and diſtil them off in a cold ſtill.

Peppermint Water.

Cut your peppermint, which muſt be gathered when it is full grown, and before it ſeeds, into ſhort lengths. Fill your ſtill with it, and cover it with water. Then make a good fire

under it, and when it is near boiling, and the ſtill begins to drop, if your fire be too hot, draw a little from under it, to keep it from boiling over, or your water will be muddy. The ſlower your ſtill drops, the clearer and ſtronger your water will be; but do not reduce it too low. Bottle it the next day, let it ſtand three or four days to take off the fiery taſte of the ſtill, then cork it well, and it will keep a long time.

Orange or Lemon Water.

Take the outer rinds of fifty oranges or lemons, put them into ſix quarts of brandy and one quart of ſack, and let them ſteep in it one night. The next night diſtil them into a cold ſtill, and draw it off till it begins to taſte ſour. Sweeten it to your taſte with double-refined ſugar, and mix the firſt, ſecond, and third runnings together. If it be lemon water, it ſhould be perfumed with two grains of ambergris, and one of muſk. Grind them fine, tie them in a rag, and let it hang five or ſix days in each bottle, or you may put to them three or four drops of the tincture of ambergris. Take care that you cork it well, and it will remain good a great while.

Nutmeg Water.

Put one pound of nutmegs beat up in a mortar to two gallons of brandy, and the ſame quantity of water. Let it ſtand all night, and then draw it off in a warm ſtill.

Hyſterical Water.

Take ſeeds of wild parſnip, betony, and roots of lovage, of each two ounces; roots of ſingle piony

piony four ounces; of miſletoe of the oak three ounces; myrrh a quarter of an ounce, and caſtor half an ounce. Beat all theſe together, and add to them a quarter of a pound of dried millepedes. Pour on theſe three quarts of mugwort water, and two quarts of brandy. Let them ſtand in a cloſe veſſel eight days, and then ſtill it in a cold ſtill paſted up. You may draw off nine pints of water, and ſweeten it to your taſte. Mix all together, and bottle it up.

Surfeit Water.

Take chives, ſage, balm, mint, rue, Roman wormwood, ſcurvy-graſs, brook lime, and water creſſes, of each one handful; green merery two handfuls; poppies, if freſh, half a peck; but, if they be dry, uſe only half the quantity; cochineal and ſaffron, ſixpennyworth of each; anniſeeds, carraway ſeeds, coriander and cardamum ſeeds, of each an ounce; two ounces of ſcraped liquorice; a pound of ſplit figs, the ſame quantity of raiſins of the ſun ſtoned, an ounce of juniper berries bruiſed, an ounce of beaten nutmeg, an ounce of mace bruiſed, and the ſame of ſweet fennel ſeeds alſo bruiſed, with a few flowers of roſemary, marigold, and ſage. Put all theſe into a large ſtone jar, put to them three gallons of French brandy. Cover it cloſe, and let it ſtand near the fire for three weeks. Stir it three times a week, and be ſure to keep it cloſe ſtopped, and then ſtrain it off. Bottle your liquor, and pour on the ingredients a bottle more of French brandy. Let it ſtand a week, ſtirring it once a day, then diſtil it in a cold ſtill, and you will have a fine white ſurfeit

water. Though this is beſt made in ſummer, yet you may make it any time of the year, if you live in London, where the ingredients are always to be had either in a green or dry ſtate.

Roſe Water.

Roſes for this purpoſe muſt be gathered on a fine day, when they are full blown. Pick off the leaves, and to a peck put a quart of water. Then put them into a cold ſtill, make a ſlow fire under it, and the ſlower you diſtil it the better it will be. Then bottle it, and you may cork it after two or three days.

Lavender Water.

Take two pounds of lavender pips, and put them into two quarts of water. Put them into a cold ſtill, and put a ſlow fire under it. Diſtil it off very ſlowly, and put it into a pot till you have diſtilled all your water. Then clean your ſtill well out, and put your lavender water into it, and diſtil it off again ſlowly. Put it into your bottles, and cork it well.

CATA-

A

CATALOGUE

OF THE

Various Articles in Seaſon in the different Months of the Year.

JANUARY.

MEAT.

BEEF
Mutton
Veal
Houſe-Lamb
Pork

POULTRY, &c.

Pheaſant } Game
Partridge }
Hares
Rabbits
Woodcocks
Snipes
Turkeys
Capons
Pullets
Fowls
Chickens
Tame Pigeons

FISH.

Carp
Tench
Perch
Lampreys
Eels
Turbot
Thornback
Skate
Sturgeon
Smelts

 Craw-fiſh

Craw-fiſh
Cod
Soles
Flounders
Plaice
Whitings
Lobſters
Crabs
Prawns
Oyſters

VEGETABLES.

Cabbage
Savoys
Coleworts
Sprouts
Brocoli, purple and white
Spinach
Lettuces
Creſſes
Muſtard
Rape
Radiſh
Turnips
Tarragon
Sage
Parſnips
Carrots
Turnips
Potatoes
Scorzonera
Skirrets
Cardoons
Beets
Parſle
Sorrel
Chervil
Celery
Endive
Mint
Cucumbers in hot houſes
Thyme
Savory
Pot-Marjoram
Hyſop
Salſifie
To be had, though not in Seaſon
Jeruſalem Artichokes
Aſparagus
Muſhrooms

FRUIT.

Apples
Pears
Nuts
Almonds
Services
Medlars
Grapes

FEBRUARY.

MEAT.

Beef
Mutton
Veal
Houſe-Lamb
Pork

POULTRY, &c.

Turkeys
Capons
Pullets
Fowls
Chickens
Pigeons
Pheaſants
Partridges
Woodcocks
Snipes
Hares
Tame Rabbits

FISH.

Cod
Soles
Sturgeon
Flounders
Plaice
Turbot
Thornback
Skate
Whitings
Smelts
Lobſters
Crabs
Oyſters
Prawns
Tench
Perch
Carp
Eels
Lampreys
Craw-fiſh

VEGETABLES, &c.

Cabbage
Savoys
Coleworts
Sprouts
Brocoli, purple and white
Sorrel
Celery
Chard Beets
Lettuces
Creſſes
Burnet

Muſtard
Rape
Radiſhes
Turnips
Tarragon
Mint
Aſparagus
Kidney Beans
Carrots
Turnips
Parſnips
Potatoes
Cardoons
Beets
Parſley
Chervil
Endive
Tanſey
Thyme
Savory
Marjoram

Alſo may be had

Forced Radiſhes
Cucumbers
Onions
Leeks
Shalots
Garlick
Rocombole
Salſifie
Skirret
Scorzonera
Jeruſalem Artichokes

FRUIT.

Pears
Apples
Grapes

MARCH.

MEAT.

Beef
Mutton
Veal
Houſe-Lamb
Pork

POULTRY, &c.

Turkeys
Pullets
Capons
Fowls
Chickens

Chickens
Ducklings
Pigeons
Tame rabbits

FISH.

Carp
Tench
Turbot
Thornback
Skate
Eels
Mullets
Plaice
Flounders
Lobſters
Soles
Whitings
Crabs
Craw-fiſh
Prawns

VEGETABLES.

Carrots
Turnips
Parſnips
Jeruſalem artichokes
Onions
Garlick
Shalots
Brocoli
Cardoons
Beets
Parſley
Fennel
Celery
Endive
Tanſey
Rape
Radiſhes
Coleworts
Borecole
Cabbages
Savoys
Spinach
Turnips
Tarragon
Mint
Muſhrooms
Lettuces
Chives
Creſſes
Muſtard
Burnet
Thyme
Winter-ſavory
Pot-marjoram
Hyſop
Fennel
Cucumbers
Kidney-beans

FRUIT.

Pears Apples Forced ſtrawberries

APRIL.

MEAT.

Beef Mutton Veal Lamb

POULTRY, &c.

Pullets
Fowls
Chickens
Ducklings
Pigeons
Rabbits
Leverets

FISH.

Crabs
Chub
Tench
Trout
Craw-fiſh
Salmon
Turbot
Soles
Skate
Mullets
Smelts
Herrings
Lobſters
Prawns

VEGETABLES.

Coleworts
Sprouts
Brocoli
Spinach
Fennel
Parſley
Chervil
Young onions
Celery
Endive
Sorrel
Burnet
Tarragon
Radiſhes
Lettuces
All ſorts of ſmall ſallad
Thyme
All ſorts of pot-herbs

FRUIT.

Apples
Pears
Forced cherries and
Apricots for tarts

MAY

M A Y.

MEAT.

Beef Mutton Veal Lamb

POULTRY, &c.

Pullets
Fowls
Chickens
Green geese
Ducklings
Turkey poults
Rabbits
Leverets

FISH.

Carp
Tench
Eels
Trout
Chub
Salmon
Soles
Turbot
Herrings
Smelts
Lobsters
Craw-fish
Crabs
Prawns

VEGETABLES, &c.

Early potatoes
Carrots
Turnips
Radishes
Early cabbages
Cauliflowers
Artichokes
Spinach
Parsley
Sorrel
Barley
Mint
Purslane
Fennel
Lettuces
Cresses
Mustard
All sorts of small sallad herbs
Thyme
Savory
All other sweet herbs
Pease
Beans
Kidney beans
Asparagus
Tragopogon
Cucumbers, &c.

FRUIT.

Pears
Apples
Strawberries
Cherries
And melons
With green apricots
Gooſeberries
And currants for tarts

JUNE.

MEAT.

Beef Mutton Veal Lamb Buck veniſon

POULTRY, &c.

Fowls
Pullets
Chickens
Green geeſe
Ducklings
Turkey poults
Plovers
Wheat-ears
Leverets
Rabbits

FISH.

Trout
Carp
Tench
Pike
Eels
Salmon
Soles
Turbot
Mullets
Mackarel
Herrings
Smelts
Lobſters
Craw-fiſh
Prawns

VEGETABLES, &c.

Carrots
Turnips
Potatoes
Parſnips
Radiſhes
Onions
Beans

Beans
Peaſe
Aſparagus
Kidney beans
Artichokes
Cucumbers
Lettuces
Spinach
Parſley
Purſlane
Rape
Creſſes
All other ſmall ſallading
Thyme
All ſorts of pot-herbs

FRUIT.

Cherries
Strawberries
Gooſeberries
Currants
Apricots
Apples
Pears
Some peaches
Nectarines
Grapes
Melons
Pine apples

JULY.

MEAT.

Beef Mutton Veal Lamb Buck Veniſon

POULTRY, &c.

Pullets
Fowls
Chickens
Ducklings
Turkey poults
Ducks
Pheaſants
Wheat-ears
Plovers
Pigeons
Green geeſe
Young partridges
Leverets
Rabbits

FISH.

FISH.

Cod
Haddocks
Mullets
Mackarel
Tench
Pike
Herrings
Soles
Plaice
Flounders
Eels
Lobſters
Skate
Thornback
Salmon
Carp
Prawns
Craw-fiſh

VEGETABLES, &c.

Carrots
Turnips
Potatoes
Radiſhes
Onions
Garlick
Rocombole
Scorzonera
Salſifie
Muſhrooms
Cauliflowers
Cabbages
Sprouts
Artichokes
Celery
Endive
Finocha
Chervil
Sorrel
Purſlane
Lettuce
Creſſes
All ſorts of ſmall ſallad herbs.
Mint
Balm
Thyme
All other pot-herbs
Peaſe
Beans
Kidney beans

FRUIT.

Pears
Apples
Cherries
Peaches
Nectarines
Plumbs
Apricots
Gooſeberries
Strawberries
Raſpberries
Melons
Pine Apples

AUGUST.

MEAT.

Beef Mutton Veal Lamb Buck Veniſon

POULTRY, &c.

Fowls
Pullets
Ducklings
Leverets
Pheaſants
Wild Ducks
Chickens
Green geeſe
Turkey poults
Rabbits
Pigeons
Wheat-ears
Plovers

FISH.

Cod
Haddock
Flounders
Plaice
Skate
Thornback
Mullets
Mackarel
Herrings
Pike
Carp
Eels
Lobſters
Craw-fiſh
Prawns
Oyſters

VEGETABLES, &c.

Carrots
Turnips
Potatoes
Radiſhes
Onions
Garlick
Shalots
Scorzonera
Salſifie
Peaſe
Beans
Kidney beans
Muſhrooms
Artichokes
Cabbage
Cauliflowers
Sprouts
Beets

Celery

Celery
Endive
Finocha
Parſley
Lettuces
All ſorts of ſmall ſallad
Thyme
Savory
Marjoram
All ſorts of ſweet herbs

FRUIT.

Peaches
Nectarines
Plums
Cherries
Apples
Pears
Grapes
Figs
Filberts
Mulberries
Strawberries
Gooſeberries
Currants
Melons
Pine Apples

SEPTEMBER.

MEAT.

Beef
Veal
Mutton
Lamb
Pork
Buck Veniſon

POULTRY, &c.

Geeſe
Turkies
Teals
Pigeons
Larks
Pullets
Fowls
Hares
Rabbits
Chickens
Ducks
Pheaſants
Partridges

FISH.

FISH.

Cod
Haddock
Flounders
Plaice
Thornbacks
Skate
Soles
Smelts
Salmon
Carp
Tench
Pike
Lobſters
Oyſters

VEGETABLES.

Carrots
Turnips
Potatoes
Shalots
Onions
Leeks
Garlick
Scorzonera
Salſifie
Peaſe
Beans
Kidney beans
Muſhrooms
Artichokes
Cabbages
Sprouts
Cauliflowers
Cardoons
Endive
Celery
Parſley
Finocha
Lettuces, and all ſorts of ſmall ſallads
Chervil
Sorrel
Beets
Thyme, and all ſorts of ſoup herbs

FRUIT.

Peaches
Plums
Apples
Pears
Grapes
Walnuts
Filberts
Hazel nuts
Medlars
Quinces
Lazaroles
Currants
Morello cherries
Melons
Pine Apples

OCTOBER.

MEAT.

Beef
Mutton
Lamb
Veal
Pork
Doe Veniſon

POULTRY, &c.

Geeſe
Turkies
Pigeons
Pullets
Fowls
Chickens
Rabbits
Wild ducks
Teals
Widgeons
Woodcocks
Snipes
Larks
Dotterels
Hares
Pheaſants
Partridges

FISH.

Dorees
Holobets
Bearbet
Smelts
Brills
Gudgeons
Pike
Carp
Tench
Perch
Salmon trout
Lobſters
Cockles
Muſcles
Oyſters

VEGETABLES.

Cabbages
Sprouts
Cauliflowers
Artichokes
Carrots
Parſnips
Turnips
Potatoes
Skirrets
Salſifie
Scorzonera

Scorzonera
Leeks
Shalots
Garlick
Rocombole
Celery
Endive
Cardoons
Chervil
Finocha
Chard beets
Corn ſallad
Lettuces
All ſorts of young ſallad
Thyme
Savory
All ſorts of pot herbs

FRUIT.

Peaches
Grapes
Figs
Medlars
Services
Quinces
Black and white bullace
Walnuts
Filberts
Hazle-nuts
Pears
Apples

NOVEMBER.

MEAT.

Beef
Mutton
Veal
Houſe-lamb
Doe veniſon

POULTRY, &c.

Geeſe
Turkies
Fowls
Chickens
Pullets
Pigeons
Wild ducks
Teals
Widgeons
Woodcocks
Snipes
Larks
Dotterels
Hares
Rabbits
Partridges
Pheaſants

FISH.

Gurnets
Dorees
Holobets
Bearbet
Salmon
Salmon trout
Smelts
Carp
Pike
Tench
Gudgeons
Lobſters
Oyſters
Cockles
Muſcles

VEGETABLES, &c.

Carrots
Turnips
Parſnips
Potatoes
Skirret
Salſifie
Scorzonera
Onions
Leeks
Shalots
Rocombole
Jeruſalem artichokes
Cabbages
Cauliflowers
Savoys
Sprouts
Coleworts
Spinage
Chard beets
Cardoons
Parſley
Creſſes
Endive
Chervil
Lettuces
All ſorts of ſmall ſallad herbs
Thyme, and all other pot herbs

FRUIT.

Pears
Apples
Bullace
Cheſnuts
Hazle-nuts
Walnuts
Medlars
Services
Grapes

DECEMBER.

MEAT.

Beef
Mutton
Veal
Houſe-lamb
Pork
Doe veniſon

POULTRY, &c.

Geeſe
Turkies
Pullets
Pigeons
Capons
Fowls
Chickens
Hares
Rabbits
Woodcocks
Snipes
Larks
Wild ducks
Teals
Widgeons
Dotterels
Partridges
Pheaſants

FISH.

Turbot
Gurnets
Sturgeon
Dorees
Holobets
Bearbet
Smelts
Cod
Codlings
Soles
Carp
Gudgeons
Eels
Cockles
Muſcles
Oyſters

VEGETABLES, &c.

Cabbages
Savoys
Brocoli, purple and white
Carrots
Parſnips
Turnips
Lettuces
Creſſes
All ſorts of ſmall ſallad
Parſley

Potatoes	Garlick
Skirrets	Rocombole
Scorzonera	Celery
Salſifie	Endive
Leeks	Beets
Onions	Spinach
Shalots	Parſley
Cardoons	Thyme
Forced aſparagus	All ſorts of pot herbs

FRUIT.

Apples	Cheſnuts
Pears	Walnuts
Medlars	Hazle-nuts
Services	Grapes

DIRECTIONS

DIRECTIONS FOR CARVING.

To cut up a Hare.

THOUGH carving may not be conſidered as the indiſpenſable province of a cook, yet it is certainly of the houſekeeper, who is often obliged to take her place at the head of the table, where every eye is upon her, who never fail either to applaud or condemn her, according to the manner in which ſhe diſcharges that office. We ſhall therefore lay down a few general rules, accompanied with practical obſervations, which we hope will not fail of making this difficult matter very eaſy and familiar. The beſt way of cutting up a hare, ſee No. 1, is to put the point of the knife under the ſhoulder at *g*, and cut through all the way down to the rump, on one ſide of the back bone, in the line *g*, *h*. When you have done thus, cut it in the ſame manner on the other ſide, at an equal diſtance from the back bone, by which means the body will be nearly divided into three. You may now cut the back through the ſpine or back bone, into ſeveral ſmall pieces, more or leſs, in the lines *i*, *k*. The back is by far the tendereſt part, fulleſt of gravy, and conſidered as the moſt delicate. The fleſh of the leg is next in eſtimation to the back, though the meat is firmer, cloſer, and leſs juicy. The

ſhoulder muſt be cut off in the circular dotted line *e*, *f*, *g*. Put the head on a clean pewter plate, ſo as to have it under your hand, and turning the noſe to you, hold it ſteady with your fork, ſo that it may not ſlip from under the knife. You muſt then put the point of the knife into the ſkull, and thus the head may be eaſily divided into two Remember, when you help a perſon to any part of a hare, to give with it a ſpoonful of pudding. The method of cutting up a hare as above directed, can only be done when the hare is young. If it be old, the beſt method is, to put your knife pretty cloſe to the back-bone, and cut off the leg; but, as the hip-bone will be in your way, turn the back of the hare towards you, and endeavour to hit the joint between the hip and the thigh-bone. When you have ſeparated one, cut off the other, and then cut a long narrow ſlice or two on each ſide of the back-bone, in the direction *g*, *h*. Then divide the back-bone into as many parts as you pleaſe; all which may be eaſily acquired by a little attention and practice.

A Gooſe. See Plate No. 2.

Put the neck end of the gooſe before you, and begin by cutting two or three long ſlices, on each ſide of the breaſt, in the lines *a*, *b*, quite to the bone. Then take off the leg, by turning the gooſe up on one ſide, putting the fork through the ſmall end of the leg-bone, and preſſing it cloſe to the body, which, when the knife has entered at *d*, will eaſily raiſe the joint. Then paſs the knife under the leg, in the

the direction *d*, *e*. If the leg hangs to the carcaſe at the joint *e*, turn it back with the fork, and, if the gooſe be young, it will eaſily ſeparate. Having thus taken off the leg, proceed to take off the wing, by paſſing the fork through the ſmall end of the pinion, preſſing it cloſe to the body, and entering the knife at *c*, and paſſing it under the wing in the direction *c*, *d*. This is a nice thing to hit, and can be acquired only by practice. When you have taken off the leg and wing on one ſide, do the ſame on the other. Then cut off the apron in the line, *f*, *e*, *g*; having done which, take off the merry-thought in the line *i*, *h*. All the other parts are to be taken off in the ſame manner as directed for a fowl in the following article, which ſee. A gooſe is ſeldom quite diſſected, like a fowl, unleſs the company be very large. The parts of a gooſe moſt eſteemed are, ſlices from the breaſt; the fleſhy part of the wing, which may be divided from the pinion; the thigh-bone, or drumſtick, as it is called; the pinions, and the ſide-bones. If ſage and onion be put into the body of the gooſe, which is not now ſo much in faſhion as formerly, when you have cut off the limbs, draw the ſtuffing out with a ſpoon from whence the apron is taken, and mix it with the gravy, which ſhould firſt be poured hot into the body of the gooſe.

A Roaſted Fowl. See Plate, No 3.

The fowl is here repreſented as laying on its ſide, with one of the legs, wings, and neck-bone taken off. A boiled fowl is cut up in the

ſame manner as one roaſted. In a boiled fowl, the legs are bent inwards, and tucked into the belly; but previous to its being ſent to table, the ſkewers are withdrawn. The moſt convenient method of cutting up a fowl, is to lay it on your plate, and, as you ſeparate the joints, in the lines *a*, *b*, *d*, put them into the diſh. The legs, wings, and merry-thought, being removed in the ſame manner as directed for cutting up a gooſe, the next thing is to cut off the neck-bones. This is done by putting in the knife at *g*, and paſſing it under the long broad part of the bone in the line *g*, *b*, then lifting it up, and breaking off the end of the ſhorter part of the bone, which adheres to the breaſt-bone. All the parts being thus ſeparated from the carcaſe, divide the breaſt from the back, by cutting through the tender ribs on each ſide, from the neck quite down to the vent or tail. Then lay the back upwards on your plate, fix your fork under the rump, and placing the edge of the knife in the line *b*, *e*, *c*, and preſſing it down, lift up the tail, or lower part of the back, and it will readily divide, with the help of your knife, in the line *b*, *e*, *c*. In the next place, lay the lower part of the back upwards in your plate, with the rump from you, and cut off the ſide-bones, or ſideſmen, as they are generally called, by forcing the knife through the rump bone, in the line *e*, *f*, when your fowl will be completely cut up.

A Pig.

A Pig. See Plate, No. 4.

It is not the cuſtom at preſent to ſend a pig up to table whole, but is uſually cut up by the cook, who takes off the head, ſplits the body down the back, and garniſhes the diſh with the chops and ears. Before you help any one at table, firſt ſeparate the ſhoulders from the carcaſe, and then the legs, according to the direction given by the dotted line *c*, *d*, *e*. The moſt delicate part of the pig is that about the neck, which may be cut off in the line *f*, *g*. The next beſt parts are the ribs, which may be divided in the line, *a*, *b*, *&c.* and the others are pieces cut from the legs and ſhoulders. A pig, indeed, produces ſuch a variety of delicate bits, that the palate of almoſt every one may be ſuited.

A Pheaſant. See Plate, No. 5.

The bird appears, in the repreſentation here given, in a proper ſtate for the ſpit, with the head tucked under one of the wings. When laid in the diſh, the ſkewers drawn, and the bird carried to table, it muſt be thus carved. Fix your fork in that part of the breaſt where the two dots are marked, by which means you will have a full command of the bird, and can turn it as you think proper. Slice down the breaſt in the lines *a*, *b*, and then proceed to take off the leg on one ſide, in the direction *d*, *e*, or in the circular dotted line *b*, *d*. This done, cut off the wing on the ſame ſide, in the line, *c*, *d*. When you have ſeparated the leg and

and wing on one ſide, do the ſame on the other, and then cut off, or ſeparate from the breaſt-bone, on each ſide of the breaſt, the parts you before ſliced or cut down. Be very attentive in taking off the wing. Cut it in the notch *a*; for if you cut too near the neck, as at *g*, you will find yourſelf interrupted by the neck-bone, from whence the wing muſt be ſeparated. Having done this, cut off the merry-thought, in the line *f*, *g*, by paſſing the knife under it towards the neck. With reſpect to the re-remaining parts, they are to be cut up in the ſame manner as directed for a roaſt fowl. The breaſt, wings, and merry-thought, are the parts moſt admired in a pheaſant.

A Partridge. See No. 6.

This is a repreſentation of a partridge as juſt taken from the ſpit; but before it be ſerved up, the ſkewers muſt be drawn out of it. It is cut up in the ſame manner as a fowl. The wings muſt be taken off in the lines *a*, *b*, and the merry-thought in the line *c*, *d*. The prime parts of a partridge are the wings, breaſt, and merry-thought. The wing is conſidered the beſt, and the tip of it reckoned the moſt delicate morſel of the whole.

Pigeons. See No. 7 *and* 8.

Theſe are the repreſentations of two pigeons, the one with the back, the other with the breaſt uppermoſt. Pigeons are ſometimes cut up in the ſame manner as chickens; but as the

the lower part, with the thigh, is in general moſt preferred, and as, from its ſmall ſize, half a one is not too much for moſt appetites, they are ſeldom carved now, otherwiſe than by fixing the fork at the point *a*, entering the knife juſt before it, and dividing the pigeon into two, cutting away in the lines *a*, *b*, and *a*, *c*, No. 7, at the ſame time bringing the knife out at the back, in the direction *a*, *b*, and *a*, *c*, No. 8.

A Fore Quarter of Lamb. See No. 9.

A fore quarter of lamb is always roaſted, and when it comes to table, before you can help any one, you muſt ſeparate the ſhoulder from the breaſt and ribs, by paſſing the knife under, in the direction *c*, *g*, *d*, *e*. The ſhoulder being then taken off, the juice of a lemon, or Seville orange, ſhould be ſqueezed upon the part it was taken from, a little ſalt added, and the ſhoulder replaced. The griſtly part muſt then be ſeparated from the ribs, in the line *f*, *g*, and then all the preparatory buſineſs to ſerving will be done. The ribs are generally moſt eſteemed, and one, two, or more, may be eaſily ſeparated from the reſt, in the line *a*, *b*; but to thoſe who prefer the griſtly part, a piece or two may be cut off in the line *h*, *i*, &c. If your quarter be graſs lamb, and runs large, you may put the ſhoulder into another diſh, and carve it in the ſame manner as a ſhoulder of mutton uſually is.

A Haunch

A Haunch of Veniſon. See Plate, No. 10.

Cut down to the bone, in the line *b*, *c*, *a*. Then turn the diſh, with the end *d* towards you, put in the point of the knife at *c*, and cut it down as deep as you can, in the direction *c*, *d*, ſo that the two ſtrokes will then form the reſemblance of the letter T. Having cut it thus, you may cut as many ſlices as are neceſſary, according to the number of the company, cutting them either on the right or left. As the fat lies deeper on the left, between *d* and *a*, to thoſe who are fond of fat, as is the caſe with moſt admirers of veniſon, the beſt flavoured and fatteſt ſlices will be found on the left of the line *c*, *d*, ſuppoſing the end *d* turned towards you. In cutting the ſlices, remember that they muſt not be either too thick or too thin. With each ſlice of lean, add a proportion of fat. and put a ſufficient quantity of gravy into each plate. Currant jelly ſhould always be ſerved up with veniſon, as moſt people in general like it.

We might enlarge this article conſiderably, by deſcribing the different methods of carving the various joints of butcher's meat; but, as we ſuppoſe every houſekeeper is well acquainted with that buſineſs, we forbear entering on ſo unneceſſary a detail.

FINIS.

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